

*Easy comfort
food for fall*



*15 spooky plants
for Halloween*

Sunset

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P. 95

THE BEST *of* WINE COUNTRY

*New places to taste, stay
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Santa Barbara & Oregon*

PERFECT PAIRING
MENU from
STONE EDGE FARM
P. 84

OCTOBER 2015

+

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“Bar Tartine’s menu is a study in contrasts, in extremes of the most flavorful kind.”

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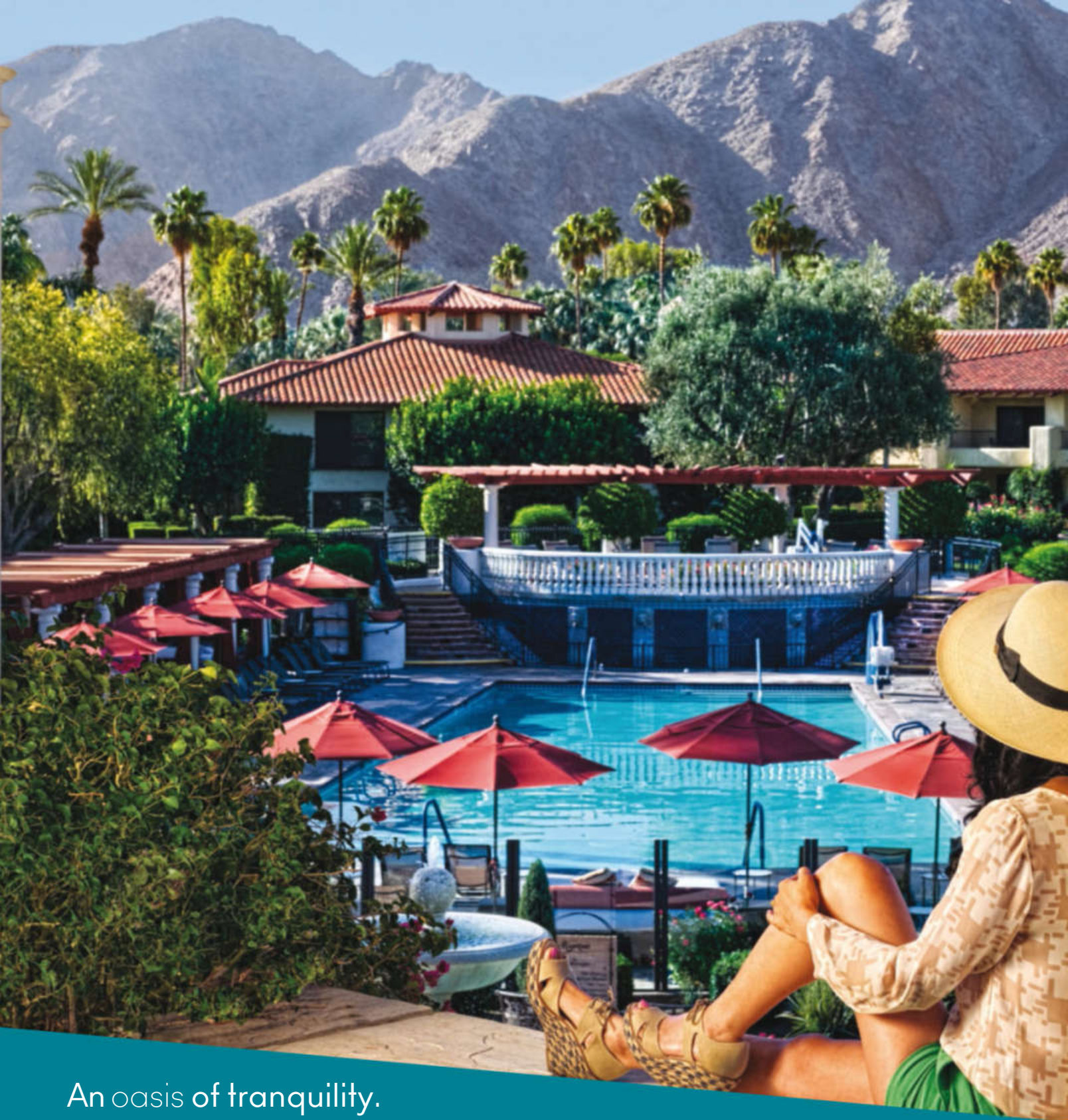
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WINE, MY WAY

I HAVE A HEAD START on visiting all the places in our “Grand Wine Tour” (page 46), and that’s a good thing: I was raised in beer country, and it took me many years to get beyond buying a bottle of wine just because its label was pretty. (I date myself here, but I remember being mightily impressed by the boyfriend who arrived at my door with a bottle of Lancers in an earthenware bottle.) My taste swiftly matured, but the whole sniffing, swirling, pontificating thing that seemed to go with wine? So not me.

Our wine editor, Sara Schneider, has, however, convinced me that you can fall in love with the West’s fabulous wine scene without becoming a person you’d run from at parties. In August, I gave my husband an advance copy of Sara’s Napa recommendations and said, “Here’s what I want for my birthday. Just pick a tasting room and a restaurant and I’m sure it will be great.”

We spent the afternoon gazing at art and marveling at the fabulous views from the tasting room at Hall St. Helena, topped it off with a great dinner at Torc, and then strolled along the river through downtown Napa. Like a summer street fair with music and fun boutiques for window shopping, it was crowded, young, and buzzing with energy—the least fussy Napa experience imaginable. (My husband acted as designated driver on the trip, and noted that my girlfriends and I fell asleep one by one on the way home. “It was like bringing the kids home from the water park,” he said. And that’s just what it felt like.)

With recommendations for what’s new to experience in three major wine regions—with itineraries for Sonoma County, Arizona, and the Sierra Foothills to come in future issues—I’m happily anticipating many more forays like that one. I hope you’ll feel the same way.

Meanwhile, be sure to check out our guide to winning wines at every price, starting on page 95—the results of our fourth annual *Sunset* International Wine Competition. We’re proud to say that our judges are unmatched in any other competition. Just as important, they know how to have fun—which you can tell by the photo-booth selfies they took during the judging back in April (left). Don’t forget to let us know about your own wine adventures!

PEGGY NORTHROP, EDITOR-IN-CHIEF

[@Peggy_Sunset](https://twitter.com/Peggy_Sunset) | readerletters@sunset.com



Art abounds at Hall St. Helena, including (above, clockwise from left) *Painting Air-Napa* by Spencer Finch, the giant stainless steel *Bunny Foo Foo* by Lawrence Argent, and *Deck the Halls*, a series of willow structures by Patrick Dougherty. Below left: *Sunset* wine competition judges Linda Murphy and Ron Rawlinson.

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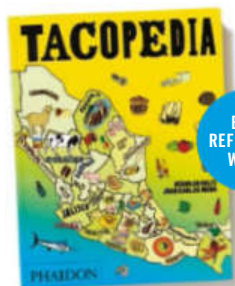
Wild at heart

BEST
DAYDREAM

We swoon over cabins here at *Sunset*. But if we can't have the actual thing, we'll settle for the book, a greatest-hits collection due out September 29 from Little, Brown and drawn from Cabin Porn, a Tumblr-based project by San Francisco's own Zach Klein (who in his spare time cofounded Vimeo). It's brought us such hand-hewn delights as this hexagonal cedar treehouse, which 25-year-old Ethan Schlusser built high up in a Western larch tree in his mother's backyard in Sandpoint, Idaho. Hey, Ethan, can we come on up? \$30; cabinporn.com.

BEST
OF THE
WEST

WHAT WE'RE TRACKING THIS MONTH



BEST
REFERENCE
WORK

Tortilla nation

We take our tacos seriously in the West, as 13,809 of you proved by voting in the first-ever *Sunset* taco poll in March. The winner? Tacolicious, in the Bay Area. (See sunset.com/tacobunt for the full results.) And if you *really* like tacos, you'll love *Tacopedia* (Phaidon, 2015; \$30), the ultimate guide to Mexico's many varieties.



SWEET FAREWELLS

BEST
FIESTA

From the start, the Day of the Dead was a cross-cultural affair: The All Souls Day introduced by the Spanish merged with existing Aztec holidays celebrating fallen warriors. The Oakland Museum of California's 21st annual *Días de los Muertos* exhibition (\$7; Oct 14–Jan 3) reaches beyond Latin America to East Asian and Pacific Islander ways of mourning, and celebrating, loved ones lost. As in Nancy Hom's remembrance mandala (above), a collage of possessions from people dear to the Chinese-born artist, or the altar that Filipino-Hawaiian painter Charles Valoroso will create. On Sunday, October 25, comes the museum's always-popular party. museumca.org. (For more Day of the Dead celebrations across the West, go to sunset.com/dayofthedead.)

BEST
BREAK

TREE THERAPY

Although the latest spa trend may be called a bath, it doesn't involve whirlpool jets or sulfury mud ... or even water. We're talking about the nature bath, a concept borrowed from Japan—where walks in the woods are believed to calm your nerves and boost your immune system—and now appearing on the menu at Sunrise Springs, a new 52-room resort just outside Santa Fe. Along with the usual spa fare (massages, yoga, fitness classes), the "integrative wellness" retreat offers acupuncture, meditation, and therapeutic gardening. Plus guided-but-silent rambles under the cottonwoods shading the property's 70 acres. From \$675/person/night all-inclusive; 2-night min.; sunrise-springs.com.

CREATURE FEATURE

Ever since photography was invented nearly 200 years ago, we've been aiming our lenses at our furry and feathery companions. (Though, especially in those earlier years, the relationship was often more "foe" than "friend.") In the show *In Focus: Animalia*, Los Angeles' J. Paul Getty Museum presents the picks of the litter from its massive photography archives: caged 19th-century tigers, Eadweard Muybridge's galloping horses, even a brace of early William Wegman images (right)—hi, Man Ray! Hurry, though. It closes on the 18th. Free; getty.edu.



BEST
FRIEND

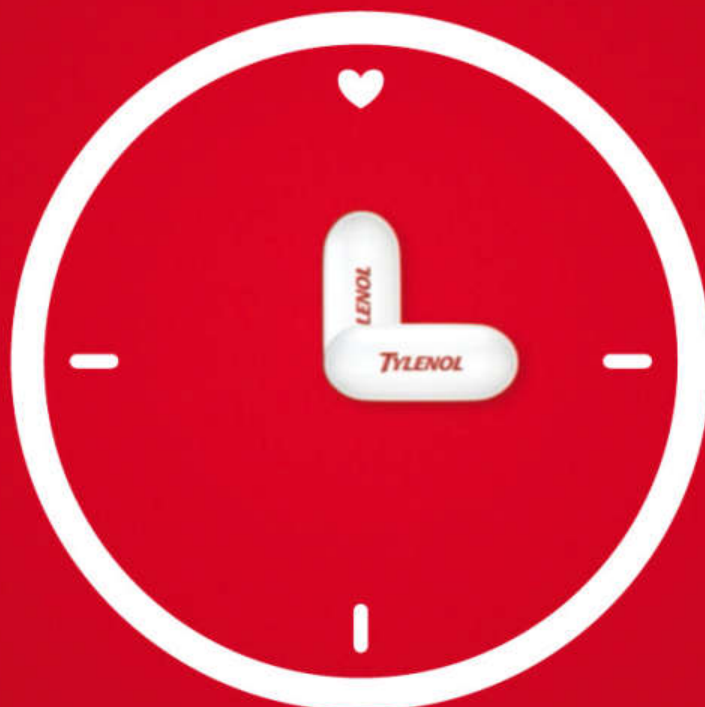


BEST
FOLIAGE

Lighter than air

We'd always loved Berkeley-based woodworker Bob Stocksdale's lathe-turned bowls. But the surprise hit of *In The Realm of Nature: Bob Stocksdale & Kay Sekimachi*, at Washington's Bellevue Arts Museum, are these "leaf bowls," which his widow, Sekimachi, makes out of mulberry paper, paint, and actual maple leaves. \$12; through Oct 18; bellevuearts.org.

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BEST FINDS

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2. The Cylinder shakers by Seattle's Ladies & Gentlemen Studio come in three finishes: copper, aluminum, and brass. Coordinate as desired. \$70; ladiesandgentlemenstudio.com.

3. San Francisco chef Drew Hash had a hobby: making knives. Now it's a business, and we think it's a winner. Custom paring knives, from \$150; chef knives, from \$400; drewhashknives.com.

4. Store your flour in these walnut-lidded jars from Washington's Whidbey Island. \$98/set of 3; turncwoodgoods.com.

5. This copper and teak mixology set is made in India for Shopping for a Change, a fair-trade online retailer based in San Mateo, California. \$68; shoppingforachange.org.

6. Blake Kahan hand-prints the linen she uses for her Willowship cocktail napkins in her Santa Cruz, California, studio. \$30/set of 4; heathceramics.com.

7. Sierra Foothills winery Vino Noceto is now selling its high-rated Rosso and Sangiovese wines in bags designed for the Boxxle dispenser—all the advantages of bag-in-a-box wines (less waste! weeks of freshness!) with a lot more style. Noceto wines: \$60/3-liter bag; noceto.com. Boxxle dispenser: \$99; boxxle.com.



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BEST
CLOSE-
UP

Zoom in

Magical encapsulations of the future, seeds also are tiny worlds of their own. The new book *Seeing Seeds* (Timber Press; \$30) explores them in near-microscopic detail. (That's not a yucca tree in the photo below: It's a purple coneflower gone to seed.)

Accompanying the images are tales like that of the red maple, whose papery winged pods inspired the parachute. Visit sunset.com/giveaway for a chance to win a print from the book.



WALK THIS WAY

BEST
RECLA-
MATION

Though many Seattleites have never even heard of it, the Alaska-Yukon-Pacific Exposition of 1909 took over the University of Washington campus and changed the shape of the city. The centerpiece of the Olmsted Brothers' design was Rainier Vista, a grand pedestrian mall that stretched a half-mile southeast from the fountain at the fair's heart, framing a view of the volcano 60 miles in the distance. Over the years, though, the southern end of the mall was cut off by roads, isolated from the rest of campus, and generally mucked up. Until, that is, local landscape architects Gustafson Guthrie Nichol were hired to tuck the traffic underground, reclaiming one of Seattle's grandest ceremonial lawns and restoring that glorious view. It's back, as of July—check it out. *W. Stevens Way N.E.*



TAILGATING, ROCKIES-STYLE

BEST
ADULT
OUTING

Come fall, a young elk's fancy turns to thoughts of love. Which is why Coloradans living near the Front Range grab their puffy coats, fill thermoses with coffee, and head into Rocky Mountain National Park for an evening to listen to the bugling of the bull elk, and, if they're really lucky, see a pair of males clashing antlers over an eligible female. One favorite viewing spot is Horseshoe Park, where volunteers stand ready to answer questions about the elk rut, as the mating season is called. (Search for #EstesElkWatch on Twitter and Instagram for updates on where the biggest herds are.) In Estes Park, the 18th annual Elk Fest takes place October 3 and 4; it includes elk seminars, elk-viewing bus tours, and a sound-like-an-elk bugling contest. \$20/vehicle; nps.gov/romo, visitespark.com. 🏔️

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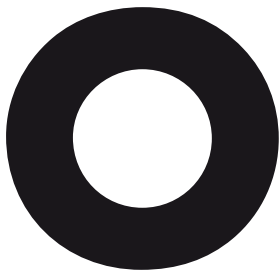
WANDERLUST



CARRIED AWAY

People have always come to southern Utah's remote canyon country to disappear. But as one writer discovers, it's also the perfect place to connect.

Grand
Staircase-
Escalante,
UT



OZZY IS GIVING ME ATTITUDE—bumping against my pack, nosing ahead, blowing his semisweet-fermented breath in my face. I nudge him on the chest to keep him behind me as I inch down the steep sandstone, but he clearly has personal-space issues. I chose Ozzy this morning based on stature—as we were the two shortest members of our respective groups, I presumed we’d get along. But I’m having llama drama.

Ahead, my sister-in-law Laurie is leading two llamas, Chaco and Escobar, and she’s struggling too. Her tactic is to halt frequently, slowing Chaco down. A school counselor, she’s determined not to give up on hard cases. When I suggest she request a different llama, she insists, “We’re working it out.” My other sister-in-law, Meera, lags behind with Montana and Frodo, and I’ve barely heard a peep from her—she’s too busy bird-watching and tucking sprigs of sagebrush behind her ears. Meera’s happiest in nature. Still, she’s employing her own llama-handling strategy, holding one arm up like a tour guide while tightening Frodo’s rein. Then there’s my husband, Dan, who requires no tactics, because his llama is perfect.

My tactic is simple: I trade up. I ask Dan for his llama, Dagwood. And 10 minutes later, as Dagwood and I breeze down a thin, slick track, I feel only minimal guilt when I overhear Dan trying to reason with Ozzy. “Seriously, bro,” he’s saying. “Stay behind me.”

Just yesterday we learned that llamas—members of the camelid family—don’t respond to vocal commands. “They’re a lot like cats,” said our guide, BJ. “Only not *your* cat. They’re like someone else’s cat.” In other words, attention-averse and just barely tolerant of the human race. BJ also dispelled a popular misconception: Llamas don’t spit at people unless improperly trained. (They do spit at one another.) And no, you don’t get to ride them.

IT’S EARLY OCTOBER, and I’m in the Grand Staircase–Escalante National Monument in southern Utah, with my husband, two sisters-in-law, eight llamas, and BJ Orozco, the laid-back owner of the llama pack-trip outfit Llama2Boot. The monument was designated by President Clinton in 1996 and is run by the Bureau of



Land Management, and it is incomprehensibly vast and rugged: nearly 1.9 million acres of golden buttes and vermillion cliffs, slot canyons, mesas, monoliths, dinosaur bones, and Native American ruins—plus plenty of water, wildflowers, and cottonwoods.

We’re here because 14 years ago, BJ and I waited tables together at my sister’s restaurant, in nearby Boulder, a tiny town right at the monument’s edge. BJ moonlighted as a llama-packing guide then, and I joined him on a four-day camping trip with another friend. We borrowed two llamas-in-training to carry our stuff, and at night BJ pointed out constellations and told stories of Everett Ruess, the young poet and artist who explored this area with his burros in the 1930s but mysteriously disappeared. Since moving to Boulder, I’d been mesmerized—and overwhelmed—by the kaleidoscopic, seemingly infinite vistas. But during that trip, cocooned in a sleeping bag deep inside a canyon, the landscape changed, becoming close and real and personal.

Today I live in San Francisco, but Boulder remains my second home. With a population of just 200, this area is part of the West that’s still wild. The Escalante Canyons, where we’re hiking, was the last place in the country to be explored and mapped. The Escalante River—which we’ll cross many times over the next few days—was the last major river discovered in the continental United States. Boulder was the last town in the nation to receive its mail by mule; electricity didn’t arrive until 1947; and just five years ago, there was zero cell service.

Roughly half the town’s residents are Mormon ranching families—many kin to original settlers. It’s also home to artists, hardy retirees, organic farmers,

Clockwise from top: Packed snacks; sure-footed beasts of burden; ancient llama-crossing sign?





wilderness guides, doomsday preppers, and even some survival-television stars. Local small-business owners, like my sister and BJ, are a minority. Earning a livelihood in Boulder isn't easy; it requires a modern-day version of pioneer spirit. But it's one reason the town stays small and special.

"You have to try to find a foothold to survive in Boulder," says BJ. "I found a niche. And I love being out here. I rely on the wildness to keep my magic alive."

OUR HIKE BEGINS at the Escalante trailhead and descends down an old wagon road, which isn't a road at all but a wide-open, unmarked trek over Navajo sandstone domes. According to BJ, this route linked the two main settlements, Escalante and Boulder, in the early 1900s. "They say it's how the first baby grand piano was

delivered—in pieces," BJ says. Me, I can barely handle a well-mannered llama on a leash; maneuvering a loaded horse-drawn wagon seems inconceivable. Still, taking in 360° of multicolored ancient seabed, it's clear why it was worth the toil.

When we break for lunch on a flat sweep of sandstone near some water holes, I tie Dagwood to a spindly pine and, in an effort to make him love me, offer him my apple core. He rejects it. "He'll eat it," BJ says. "Just not from your hand." Only after I set it on the ground and walk away does Dagwood take an interest. "Llamas are very prideful," BJ explains.

They're wily too. A few minutes later, Meera yells, "Llama on the loose!" Dagwood, having broken free, heads for a water hole. We spread out, surrounding him in a wide circle. "Don't make eye contact," BJ instructs. "Just pretend you're out for an afternoon stroll." Dagwood scans the ring of bodies and—in a repeat of every Red Rover game from my childhood—identifies me as the weakest link. When he makes for the space to my right, BJ calls, "Raise your arms to make yourself bigger!" It works: Dagwood retreats, BJ catches him, and we resume lunch.

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At dusk we make camp near the river in a meadow bordered by rock formations in hues straight from a fall menu: pumpkin, honey, cinnamon. The yellow leaves on the cottonwoods shimmer, and a full copper moon rises over the rocks. We all turn in shortly after dinner but wake in the middle of the night to a lengthy call-and-response between two owls. When I drift back asleep, it's to the soft hum of llamas yawning.

THE NEXT DAY, I GREEDILY RECLAIM DAGWOOD, and after a while, I'm not even holding his lead. I drape it over one shoulder, and he follows. By afternoon, I'm certain he'll have warmed to me. But no: I can't get his enormous head into the same frame for a selfie. When I try, he leans out. Our love affair is starting to feel one-sided.

Meanwhile, BJ calls attention to nature. See that ring around the sun? It's called a sun dog and tells us to expect rain. Here—touching the buds on a tree—is serviceberry, named because it's one of the first wildflowers to bloom in spring, so pioneers used it in wedding-service bouquets. And over there—indicating the dark, almost burned-looking ground—is cryptobiotic soil, or literally, “hidden life.” Made of blue-green algae, lichen, and mosses, the crunchy, knobby crust thwarts water and wind erosion while feeding nitrogen and carbon to the soil—essentially preventing everything from becoming sand dunes. And this, he says—kneeling to scrape white, cottony fluff from a prickly pear—is cochineal, an insect that produces a carmine-colored dye when its pod is squeezed. Fifteenth-century Europeans discovered the Aztecs using cochineal to make red clothing; till then, only royalty could afford red dyes. Cochineal quickly became a treasure of the New World, valued alongside gold and silver. Before moving on, Meera and I tattoo our skin royal red.

Finally, up there is an exquisitely intact granary, some 800 years old, tucked into a cliff far above our heads, and below it, a rock wall covered with Anasazi and Fremont petroglyphs. As I stand and gape at the panel of images—a sun, a snake, a seven-toed bear claw, a horned humanoid figure, an animal we unanimously decide is a llama—I contemplate how many people have loved this place and claimed it as their own.

Over the years, cattle ranchers, loggers, miners, developers, and ATV fanatics battled with environmentalists—making the 1996 monument designation highly contentious. Though celebrated as a major victory among conservationists, the announcement came as an unwelcome surprise to many, including local ranchers. Because parts of the area had historically been overgrazed—cattle had roamed free here since about 1870—the new bill limited grazing in the monument. Today some ranchers still hold a grudge, and the politics between ranchers and environmentalists remain as shadowy and labyrinthine as the canyons themselves.

Take, for example, the Russian olive tree, an invasive species introduced after the Dust Bowl to prevent soil erosion. It's since run rampant, choking out native willows and cottonwoods and clogging the watershed's delicate ecosystem. For about five years now, crews have occupied the canyons in late summer and fall, working to control the trees. These crews are the only other people we see along the trail. When we pass some workers one afternoon, they stop to stare at our menagerie. “Llama packing,” I overhear one woman saying to a coworker, “is the best thing I've ever seen in my life. We *need* llamas.”

The monument now draws about 700,000 visitors annually, but the Grand Staircase still feels untouristed, sacred. And standing here at the bottom of the Escalante, gazing at ancient petroglyphs, I feel even more invested. I like knowing it's protected. →

It's a timeless image, the shadow of a human leading a pack animal.

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Escalante Canyons: last place in the States to be mapped.

AT DUSK WE GATHER around an overturned bucket to play Scrabble. The game sparks fierce family rivalry, but tonight we're outclassed by Zorro and Echo, who are giving each other

stink-eye. When Echo wins by spitting all over Zorro's face, we cheer. Not because it's cute (llama spit is essentially vomit), but because it's a coup de grâce, like a boxer knocking out his opponent.

After dinner BJ circles back to the topic of Everett Ruess. Before his disappearance, Ruess was roaming deep into the wild and expressing a desire to vanish altogether. Then he did. BJ mentions a 1933 block print Ruess made of himself leading his burros. "It's such a timeless image—the shadow of a human leading a pack animal," BJ says. "Sometimes when I'm hiking with the llamas and I notice our shadows on the rock walls, I think, This could be any time in history. I'm connected to this place by a passing shadow in time."

As I sip wild-mint tea and admire the eight fuzzy llama heads poking through the sagebrush, I think, *I get it*. Back home in San Francisco, I have two jobs, three offices, multiple Facebook accounts, hundreds of unanswered emails. Urban living consumes too much time and space. Here there's *only* time and space. Wandering the canyons with a beast of burden, I'm finally unburdened—and I can feel the pull to retreat in a deeper, more permanent way.

The morning of our third day, Laurie asks BJ which llama is his favorite. Ever diplomatic, he answers only,

"Ozzy has heart." Suddenly I see the feisty animal I struggled with on day one in a whole new light. I ditch the seemingly perfect Dagwood—the animal kingdom's answer to a five-star bellman—and trade.

Hiking boots caked with red dirt, hair as tangled as fur, I'm ready for a llama with heart, and Ozzy doesn't disappoint. He hums in my ear the entire way back to the trailhead. During one of many stream crossings, he lurches ahead, dunking me, but his incessant nearness no longer bothers me. I've learned these guys are true pack animals, prone to separation anxiety. Ozzy only wants me to keep up. When I do, he rewards me by standing still for my camera.

In the afternoon, I glimpse a shadow of Ozzy and myself—one tiny creature leading a larger one—and see myself reflected in this place and in BJ's words. Deep nature can rearrange concepts of who we are and what we need. At first I fought to control Ozzy, just as back home I struggle to balance city life with actual living. Today I let go, and it feels like I've tapped into my own wilderness. I also realize I'm no Everett Ruess. I don't want to disappear—especially not alone. Like Ozzy, I'm a social animal. I cherish this land, but it means the most when I can share it with my herd. 🐾

Lavinia Spalding's books include With a Measure of Grace: The Story and Recipes of a Small Town Restaurant.

HOW TO GET NOWHERE

To reach Boulder, rent a car in Salt Lake City (4 hours away). Hotels are scarce, so be sure to book at **Boulder Mountain Lodge** on scenic State 12 and ask for a room overlooking the bird sanctuary. The on-site **Hell's Backbone Grill** serves three squares a day made with ingredients from its organic farm. **Llama2Boot** runs llama pack trips spring through fall, offering drop camps, outfitting, and full-service trips complete with all the gear you need, plus gourmet backcountry meals. Lodge: From \$135; boulder-utah.com. Grill: \$\$\$; open Mar–Nov; hellsbackbonegrill.com. Pack trips: \$900/5 days all-inclusive; llama2boot.com. —L.S.

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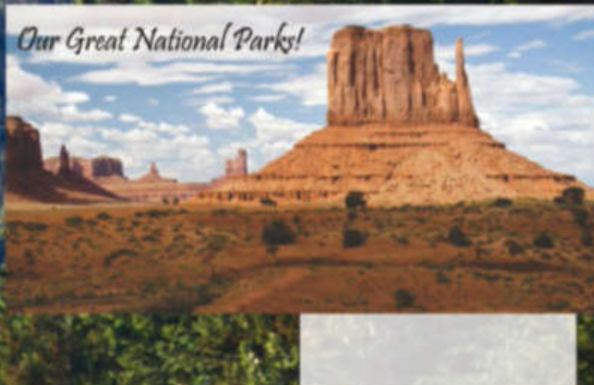


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PART 4: Second-generation California farmer Bill Smittcamp of Wawona Ranch wants the whole country to enjoy his peaches.



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Bill Smittcamp at Wawona Ranch
in Clovis, California



CALIFORNIA PEACHES

California grows more peaches than the
other 32 peach-growing states combined.

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In part four of our six-part series, we travel to Clovis, California, where Bill Smittcamp and his family are turning out over 35 varieties of peaches (more than 75 million pounds a year) on 440 acres at Wawona Ranch.

fresher than fresh

The farm saw its start in 1945, when Bill's father founded the original Wawona Ranch on 160 acres, approximately 60 acres of which were peaches. "Peaches were where he found his best success, so it became mainly a peach operation," Bill says.

In 1963 the farm switched its focus from fresh fruit to fresh frozen, which broadened the farm's reach and allowed them to market California peaches across the United States, where the peach supply could otherwise grow short. Today, California is the largest peach-producing state in the nation. "We're feeding the country," Bill says.

The peaches at Wawona—freestone peaches, which have flesh that easily separates from the pit—are picked at their prime, then blast-frozen at 15 degrees below zero, which locks in all the nutrients for a fruit that maintains peak freshness.

"This is really where Wawona shines," Bill says. "After the peel is removed, we inspect the peach halves for maturity and size. Ripe peaches go to an ice cream manufacturer, where you want robust flavor; firmer fruit goes to a pie manufacturer, because they want a peach that can be cooked."

Some also head just down the road to 559 Local, where brewmaster Rhett Williams infuses them into his Wawona Peach Ale (WPA), which has exactly the right hint of Wawona peaches. "The first run of 559 WPA sold out so quickly that we had to do four more," says Rhett.

"The peach brew has the Wawona name on the bottle, so it gives our team a little ownership," says Bill. "And it gives 'em a little pride to know what our peaches are going into."



Rhett Williams



Cheryl & Randy Williams



Q&A

WITH RHETT WILLIAMS, THE BREWMASTER AT THE FAMILY-OWNED AND -OPERATED 559 LOCAL BREWERY, AND HIS PARENTS AND BUSINESS PARTNERS, CHERYL AND RANDY.

How has your passion for craft beer been inspired by your hometown of Clovis, CA?

RHETT: There's a real craft beer movement in California—from Mendocino to San Francisco, down to San Diego—and it's growing very quickly. I'm trying to bring that craft beer spirit to the Central Valley, but putting a unique twist on it by using California-grown produce.

When did 559 Local Brewery start infusing fruit into the beer?

RANDY: The first fruit-infused beer was the Raisin Farmer Ale to honor Cheryl's dad, a lifelong California raisin farmer.

CHERYL: He had such a great work ethic, and it was something that he passed down to me, and I was able to pass that down to my children.

What inspired the 559 WPA?

RHETT: With all our beers we wanted to honor the farmers from the area, and specifically from Clovis, where we're from. With Wawona, their peaches are the freshest, and I can get them right off the tree, literally one-and-a-half miles from the brewery.

Why do you think it's important to use fresh California-grown local products?

RHETT: Because I'm California grown. Our craft beer is made fresh, in small batches. It's made on site and we make just enough to supply the near future. So you're gonna get the freshest beer possible. And to me, fresh is what California is all about.



DISCOVER



1



2

1. On the waterfront at Jack London Square.
2. Oakland Supply Co.
3. Octopus and halibut marinated in chile and lime from Nido Kitchen & Bar.
4. Oakland Supply's growler holder.
5. Happy hour at Nido.



3



4



5

A PERFECT DAY IN

JACK LONDON SQUARE

With a fresh influx of residents, shops, and restaurants, Oakland's historic district (and *Sunset's* soon-to-be home) has never been more fun. *By Josh Sens*

American made

You may not really need that hickory-handled hatchet or those mason jar coffee mugs wrapped in leather cozies. But who said rigid pragmatism was the point? To browse the shelves at **Oakland Supply Co.**

is to revel in the beauty of handcrafted wares, some more practical than others, all produced in the United States. The curator-in-chief is Angela Tsay, who also owns the civic-minded retailer Oaklandish. She extends her geographic

reach with urban-cool items that range from gold bangles banged out in Austin to beer soap shaped in Kalamazoo. That neon-colored slingshot with separately sold bag of acorns? It was made in San Francisco, and its purpose is

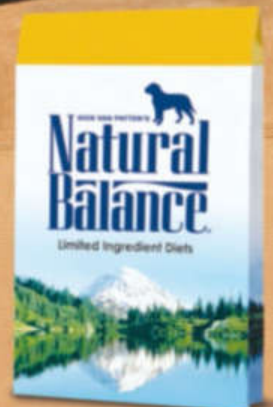
subject to interpretation. But there's no doubting the function of a steel beard comb with a built-in bottle opener. As Dustin Case, the artisan who forged it, puts it, "You do your do, then you pop your brew." 291 Third St.; oaksupply.co. →

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GETTING HERE

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Spare the strikes

No disrespect to tenpin, but the Italians have a better way to bowl. A reminder comes as you weave your way through **Plank**, an outsize sports bar-cum-bowling alley, leaving behind the clamor of its indoor lanes for a tree-ringed beer garden in back, where three tidy bocce courts await. Craft beer flows from the taps, and outdoor firepits add to the cheerful atmosphere. Roll a ball. It's not cutthroat but rather alfresco entertainment—and people-watching along the waterfront is something of a sport itself. \$, bocce from \$6/hour; 98 Broadway; plankoakland.com.

City sipping

When they left behind the stress of the corporate 9-to-5 to pursue their passion for wine-making, Steve and Marilee Shaffer didn't retreat to a

château in the vineyards. "We're city people," says Steve, who launched **Urban Legend Cellars** in a warehouse instead. Their tasting room is a must-stop on a walkable wine trail that wends around Jack London and includes such draws as Dashe Cellars and Jeff Cohn Cellars, whose namesake Zin-master is rightly acclaimed for his Rhône-based blends. The Shaffers rotate through pours of bone-dry rosé, bright Grenache Blanc, lush Tempranillo, and more. \$10 tasting; 621 Fourth St.; ulcellars.com.

Catch current events

To most, the Oakland estuary is a brackish strait that separates Oakland from Alameda. But to Tammy Borichevsky, it's an urban water trail. "You feel like you're out in the middle of nature," says the co-owner of **California Canoe & Kayak**. The one- and two-person kayaks she rents are a bridge to that wilder world, where spindly-legged herons high-step in the shallows and gray pelicans patrol the skies. From the dock, it's a 4¼-mile round-trip, south and back around Coast Guard Island, and when the wind picks up, the paddle can be tough. But at the bookends of the day, when the gusts subside and the water turns glassy, even novice kayakers can handle a voyage that takes you a long way without going very far. From \$25/hour; calkayak.com.



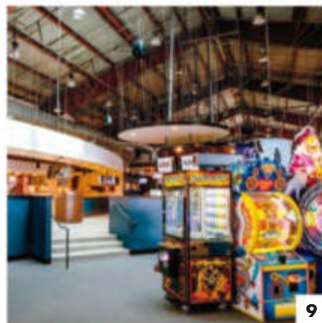
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6. Estuary paddling with California Canoe & Kayak. 7. Urban Legend Cellars. 8. Traditional seafood paella at Venga. 9. Plank, Jack London Square's playtime headquarters.

Dinner without borders

Eduardo Balaguer started a catering business 12 years ago, but in 2013, he opened **Venga Paella**, whipping up his specialty for smaller parties. The menu strikes an Old World/New World balance, offering a West Coast riff on paella, with seasonal veggies and basmati rice. "My family in Spain would never let me hear the end of it,"

he says. Silvia McCollow's relatives in Mexico could hardly quarrel with her chicken *mole* at nearby **Nido Kitchen & Bar**, but they'd also note the Cal accents on her menu, from a kale Caesar to squash blossom quesadillas to shrimp tostadas with green pea hummus and lime-cured cauliflower. *Venga*: \$\$; 229 Brush St.; vengapaella.com. *Nido*: \$\$; 444 Oak St.; nido oakland.com. ▾

THE LOCAL LOWDOWN

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—STEVE SHAFFER, URBAN LEGEND CELLARS



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Adding a thick layer of mulch helps protect the enriched soil from the drying effect of the wind and the sun. The mulch channels rain and irrigation water into the soil more effectively in order to be held and made available for the roots of the plants.

Fertilize with care and use organic fertilizers whenever possible. Organic fertilizers feed the soil microbes helping the plants to stay healthy and disease and pest resistant. But caution, over-fertilizing can stimulate growth and may increase the need for more irrigation.

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AEONIUM
AND FRIENDS

p. 36

IDEA GARDEN

BEAUTY AND THE BEACH

*With a low-maintenance design that
takes its cues from the coast,
this garden was made
for relaxation.*

M

ake it useful and beautiful—that was owner Dana Saxten’s request of landscape designer Ryan Prange (fallingwaterlandscape.com) for the garden around her home in Encinitas, California. Prange’s solution: Create outdoor rooms all over the lot, then fill in with unthirsty plants inspired by nearby coastal flora. “I didn’t want to hit the beach theme over the head,” Prange says, “but the design evokes that feeling.”

IDEA
GARDEN



The front yard

With its laid-back seating area and lush greenery, this yard is as much a place to hang out as it is a welcoming path to the front door. The garden is “low-maintenance, yet it always looks tidy,” says Saxten.

WALKWAY

Before the remodel, there was no path to the front of the house—just a driveway along one side. Now, wide, inviting steps lead to the front door with stops along the way: at the firepit and a cozy gathering spot

on the porch. Mexican pebbles fill the spaces between the sand-finish natural gray concrete pavers, creating a permeable surface.

PLANTINGS

Greenery fringes the paving, softening

the overall look. The plants (agaves, grasses, and yellow-flowered yarrow) are all drought-tolerant and much easier to care for than the yard’s former patchy lawn. All plants are on a timer-operated drip-irrigation system

(netafimusa.com), with tubing laid atop the soil and covered with bark mulch.

WALL & FIREPIT

Shells embellish the firepit of buff-colored Mexican beach cobbles and boulders set in mortar. Sand topped with pieces of shell fills the gas-fed firepit. “It brings the beach to the house and gives the garden a sense of place,” says Prange.



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“My favorite Sundays are here with family, relaxing by the ‘pool-cuzzi’ and ending the day with a barbecue.”

—HOMEOWNER DANA SAXTEN



The backyard

This private outdoor retreat is small but mighty, with distinct spaces for dining, lounging, and soaking.

DINING AREA

Tucked into a patio corner near the house, the dining area feels enclosed, thanks to a billowy tea tree (*Leptospermum petersonii*), above left.

PLANTINGS

A chocolate-hued *Aeonium arboreum* ‘Atropurpureum’ (top) shows off its green center in a planting near the house. *Echeveria*

imbricata (above) nestles against a boulder with yellow yarrow and Berkeley sedge in a small planting bed. The large flower (left) is an artichoke, grown as an ornamental.

DECK

A rock wall fringed with Berkeley sedge separates the lower paved patio from the raised redwood deck and hot tub. The level change makes the

small backyard appear larger. Columnar Hollywood junipers (*Juniperus torulosa*) cluster to the left of the deck, while a hedge of pineapple guavas (*Feijoa sellowiana*) grows against the back fence (made of cedar but stained to look like redwood). At night, strings of bistro lights emit a soft glow, like starlight, above the hot tub.





The side yards

Prange made sure that no outdoor space is wasted. A wraparound deck connects the front to the side doors.

PALM ALLÉE

Along the south side of the house, Mexican fan palms echo those at the beach. They're underplanted with fine-leaved sheep fescue (*Festuca filiformis*) and 'Yellow Wave' phormiums.

OUTDOOR SHOWER

A cobble-embellished wall on the home's north side edges the

shower, for use after visits to the beach; a laurel hedge provides privacy.

PLANTINGS

A blooming *Leucadendron* 'Safari Sunset' and an upright, spiky-leaved 'Maori Queen' phormium add rosy hues above a silvery green phormium and deep green *Carex tumulicola*.



Bona

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WATER-WISE FAVORITES

Succulents, grasses, and perennials carry this garden. Three standouts:



— Golden jade plant —

Crassula ovata 'Hummel's Sunset' fills a low bowl on the deck; it grows slowly 2 to 3 feet tall, producing star-shaped flowers in summer. It's best near the coast (hardy to about 30°).



— Dudleya —

D. brittonii, a Baja California native, has wide-leaved rosettes on stems that gradually lengthen to 1- to 2-foot trunks. It grows best near the coast, needs bright light, and thrives in containers and rock gardens.



— Yarrow —

Achillea millefolium pumps out flat-topped clusters of tiny flowers that attract butterflies. It needs little water once established. 'Paprika' is pictured. 🐾



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INSIDE A PRO'S KITCHEN

A chef opens her cupboards and spills out her best ideas.

DESPITE BEING A CHEF, baker, and cookbook author, Leslie Mackie has never had a big kitchen at home. The founder of Seattle's Macrina Bakery, Mackie didn't expect that to change when she bought a former cabinet shop on Vashon Island, Washington, to use as a space for cooking classes and events. But as the renovation began, she decided to live on the island full time—and make the kitchen her own. Inspired by the building's origins as a barn, Mackie asked architects Richard Floisand and Allison Hogue (floisandstudio.com) to leave the main floor open, with a farmhouse-style kitchen in the center. Then Mackie worked with designer Nathan Hartman of Kerf Design (kerfdesign.com) to build the kitchen she'd never had but always wanted.

1 | THE ISLAND

At 4 by 19 feet, the island dominates the first floor. But in the context of the open home, it's perfect. Mackie uses it as a buffet for family gatherings and as a spot to film recipe videos for Macrina's blog.



2 | CABINET CAPS

Hartman put caps on each end of the kitchen cabinetry wall to give Mackie more storage. One side is a closed pantry, above; the other has shelves for cookbooks and vases.



3 | BRIGHT COLORS

"Color is important when you live in the gray Pacific Northwest," Mackie says. She chose a palette of red-orange, olive green, and sky blue for the shelving and appliances. Gas wall oven model BWO30AGS; bluestarcooking.com.

4 | OPEN SHELVES

Mackie collected photos of farmhouse kitchens as inspiration before building this one. The common denominator in the pictures? Open shelving. Mackie likes





**STEAL
THIS
LOOK**

4

3

2

1

***“The cabinets
carry so much color,
the kitchen
doesn’t require any
adornment.”***

—HOMEOWNER LESLIE MACKIE



the look, but it's the see-and-grab ease of her cookware that earns the shelves so much real estate—more than 20 linear feet. "I don't have to hunt," she says.

5 | CEMENT FLOOR
Mackie had the original concrete floor ground down to expose the aggregate and varying colors. As a chef, she's used to standing on concrete floors all day, but she will wear clogs if her back starts to ache.

6 | STOVE
The classic kitchen triangle—stove, refrigerator, and sink at equal distance from one another—is at play here. Yet it's spread out (about 5 feet from stovetop to sink) to allow circulation around the island during events. Mackie's priority

was the central location of the range. "It sits in the middle of everything and is accessible from both sides," she says.

7 | MAPLE COUNTERTOP
Mackie topped the island with maple counters that



she reveals herself. "I like the organic feel of wood," she says, while admitting that the surface soils quickly and will need to be replaced in a decade or so. "A friend has a philosophy that patina carries the story of the people who live in the house," she says. "I'm trying to embrace that."

8 | LAMINATE
Some of the open shelves are lined with colorful laminate, a signature of Hartman's. The material is easy to clean and durable—a necessity when Mackie has her 16-year-old daughter Olivia's crew team over to bake pies.



9 | PLYWOOD
At first, Mackie worried about the durability of her sealed plywood cabinets. "My kitchen really has to stand up to wear," she says. But the affordable material has proved itself to be exceptionally tough. 🥧

S DIGITAL BONUS How hard can a kitchen island work? Find out at sunset.com/kitchenislands.



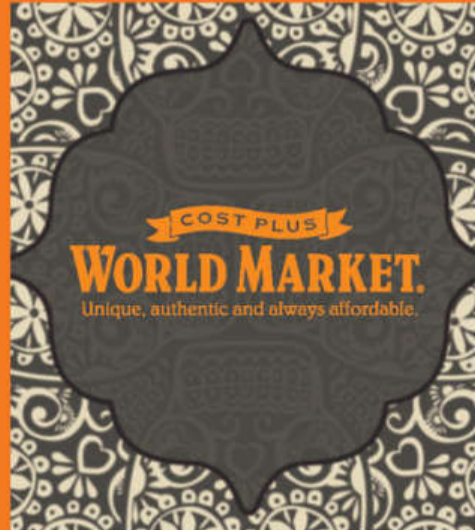
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Your CHECKLIST



"Fountain grass, with plumes that glow in evening light, is always a win."

JOHANNA SILVER,
SENIOR GARDEN EDITOR



PLANT

For early-spring bloom, scatter seeds of California poppies over bare patches in the garden and cover them with a thin layer of topsoil. Keep the soil moist until seeds germinate (7 to 14 days) and, if rains are insufficient, provide regular water until plants are established.

Sink spring-blooming bulbs into well-draining soil. Plant bulbs at a depth of 2 to 3 times their diameter. For example, plant daffodils with 2-inch-wide bulbs 4 to 6 inches deep. Smaller crocus corms should be planted 3 to 4 inches deep.

Establish walkable, low-water lawn substitutes, such as California meadow sedge (*Carex pansa*), carpet bugle (*Ajuga reptans*), *Dymondia margaretae*, and woolly thyme.



HARVEST

Pick persimmons when they turn deep orange, bringing them inside to ripen. Flat-bottomed varieties like 'Fuyu' and 'Jiro' are best eaten when firm or just soft to the touch.



MAINTAIN

Prune mature oleanders to control size and form. Cut the oldest branches to the ground and shorten the remaining ones to two-thirds of the desired height. Wear gloves when

handling oleanders as the milky sap can irritate the skin; all parts are poisonous if ingested.

Continue deadheading perennials like *Alstroemeria*, chrysanthemums, and *Echinacea* to encourage flowering.

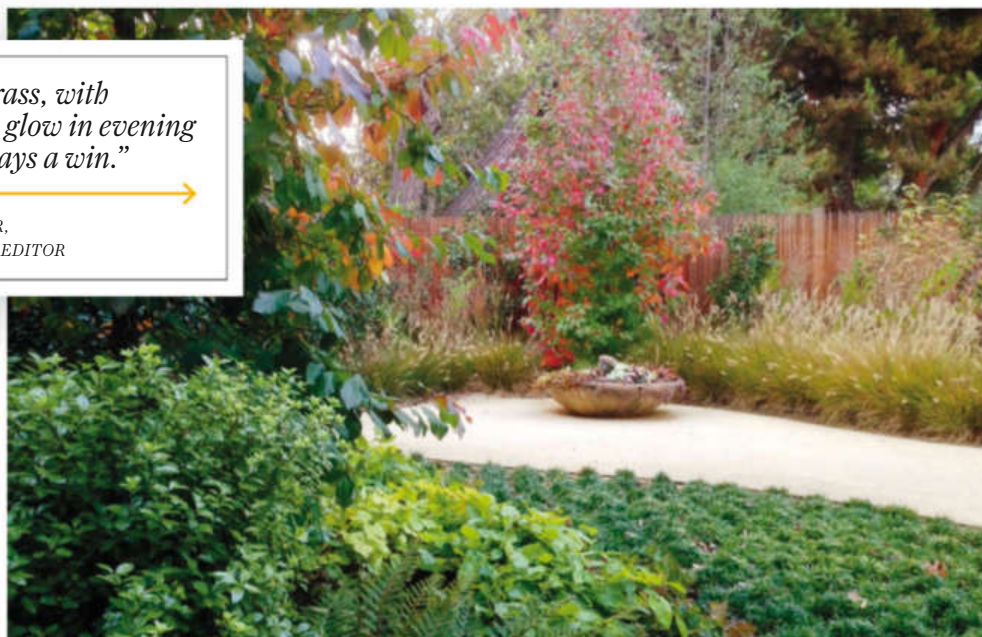
Rake up fallen leaves and add to the compost bin. In informal gardens, rake the leaves away

from the trunks of mature trees, but allow them to stay on the ground as natural mulch.



GO

Find an unusual selection of low-water plants, including Australian *Banksia* and South African aloes, at the Ruth Bancroft Garden's newly expanded nursery in Walnut Creek. ruthbancroftgarden.org.



GARDEN WE LOVE

Fuss-free backyard

This lush garden in Menlo Park, California, delivers rich texture and seasonal color with very little maintenance. Portland-based landscape architect Karen Ford (karenford.net) replaced the former lawn with a decomposed granite pathway, lining one side with dwarf fountain grass (*Pennisetum alopecuroides* 'Hameln') and the other with dwarf mondo grass and *Pittosporum tenuifolium* 'Golf Ball'. The tupelo tree (*Nyssa sylvatica*) in the distance explodes with red leaves. The garden needs just a half-hour of weekly upkeep and minimal water, and the pathway container filled with echeveria and sedum varieties gets freshened once a year.



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5 STAR REVIEW

★★★★★

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day at work and feel like I am
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Karen Riedl from Lawrence, Kansas

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NAPA VALLEY

Here's where you'll fall in love with wine.

BY SARA SCHNEIDER, SUNSET WINE EDITOR

THE TIME: a hot summer day in the 1960s. The place: a hilltop overlooking a Northern California valley. My family lived on that mountain, and my sister and I had grabbed baskets and were about to harvest an enormous patch of blackberries. I reached too far, slipped, and toppled into the warm, thorny thicket. Just before the pain hit—those thorns were sharp—I got a distinct whiff of ripe berries, mixed with the wild mint that was laced through the bushes.

My life was shaped by that tumble. The valley was Napa. The hilltop was Howell Mountain. The aroma—the berries, the mint—is what I smell, even now, when I pour a glass of Howell Mountain Cabernet Sauvignon.

Today, Napa Valley is in a class by itself among America's wine regions. There are some 500 wineries in the 16 subappellations that make up the 30-mile-long, 5-mile-wide valley. They include the historic, such as Stag's Leap Wine Cellars, whose Cabernet Sauvignon demolished an array of French Bordeaux in the 1976 Judgment of Paris, thereby putting Napa firmly on the world wine map. They include the very luxe: Prime Napa vineyard land can run as much as \$300,000 per acre, and a few of the wines produced here can go for \$1,500 a bottle.

Napa's popularity and those prices can make the valley seem intimidating to people who just want to spend a fun day tasting wine. The crowds are real—try turning left onto Highway 29 on a busy weekend. And at times, the pretensions have been too. (I've heard the occasional admonition to check in with the concierge before grabbing a picnic table on a winery lawn.) But my recent forays have revealed a new Napa—still serious about wine but willing to cut loose a little. Take an evening spent in Raymond Vineyards' luxury-exuding "crystal" tasting room, for instance. I looked up from a glass of owner Jean-Charles Boisset's lush red wine to see a masked, nearly naked acrobat staring down at me from her trapeze. Napa, stuffy? Hell, no.

Another sign of the valley's changing mood: The hottest new restaurant in St. Helena is Clif Family's bruschetta truck, parked beside their bicycle-themed Velo Vino tasting room. And formerly unassuming downtown Napa has emerged as a destination in its own right, with terrific restaurants and tasting rooms, and a top-notch music scene.

After all, Napa knows that wine is about romance. Certainly it was for me. After my mountaintop tumble, I moved away, then returned for college, back on Howell Mountain as it happened. A conservative college, it forbade drinking. But the valley and its wines called. One Saturday afternoon, not long after I had turned 21, I decided an illicit wine-tasting trip was in order, to celebrate senior year and my arrival at adulthood. Sipping in Napa tasting rooms, I began to understand that I wanted wine in my life.

That's the big Napa secret. Learn to navigate the valley, and you'll realize that it's still the best place in the world to fall in love—deeply, lastingly in love—with wine. Visit, sip, savor. You'll make your own wine memories, as potent and pleasurable as mine, but without the thorns.

Previous pages, clockwise from top left: Stagecoach Vineyard; Raymond Vineyards; B Cellars tasting room and wine caves; Raymond's Frenchie Winery for dogs; Andaz Napa; La Taberna.

PHOTOGRAPHS BY EVA KOLENKO



ST. HELENA | Bruschetta Food Truck

NAPA | Odette Estate





ST. HELENA | Bruschetteria



NAPA

1 STARMONT WINERY & VINEYARDS

In the Carneros region south of Napa, Starmont offers just what the valley needed: accessibly priced wines and a younger vibe. The general Carneros wines are deals; the single-vineyard Pinots and Chardonnays, compelling. And the handsome, reclaimed-wood and concrete tasting room has a bar that can roll right out to the patio firepit. *Tasting from \$20; 1451 Stanly Lane; starmontwinery.com.*

WE RECOMMEND: Starmont 2013 Stanly Ranch Pinot Noir (Los Carneros; \$55).

2 ANDAZ NAPA

Recovering quickly from the battering it took in the 2014

earthquake, downtown Napa has become a place to land and linger, with excellent restaurants and an increasingly vibrant music scene (see page 52). Andaz fits the new setting, with its walkable location and small but elegantly modern rooms. *From \$329; andaznapa.com.*

3 TORC

Downtown Napa had already become dining heaven—with big city-caliber restaurants like Morimoto and La Toque—when Sean O'Toole introduced another stellar round. The menu at O'Toole's Torc harmoniously roams the world, with dishes like Indian sweet-potato pakora, Japanese hamachi crudo, and heritage porchetta with Mexican huitlacoche (a mushroomlike fungus). All this and a



terrific Negroni too. \$\$\$; 1140 Main St.; torcnapa.com.

4 LA TABERNA

New from the owner of ZuZu, a beloved Spanish restaurant down the street, this tapas bar would be at home in San Sebastián. Scan the printed menu for your drinks, including sherries, beers, and an eclectic list of international wines. Food options are chalked on a board above the bar: *pintxos* like *jamón ibérico de bellota*, smoked trout, and *pato* (duck) empanadas... you can't go wrong. \$\$\$; 815 Main; lataberna.napa.com.

5 SENZA

Craig and Kathryn Walt Hall of Hall St. Helena reworked an existing B&B into a luxurious boutique hotel and spa. At the property's core is the restored 1870s Parker Mansion, where rooms off-season can be a stealth deal (as low as \$219) if there's a late-breaking vacancy. From \$379 otherwise; senzahotel.com.

6 STAG'S LEAP WINE CELLARS

A new visitor center lends sheen to this Napa institution. Seemingly built from the stones and earth it sits on, the center—a treasure trove of wine info—looks out onto the venerable Fay Vineyard, adjoining the vines that produced the S.L.V. Cabernet that won the famous Judgment of Paris. Today, winemaker Marcus Notaro crafts wines that do Leap's legacy proud. Tasting from \$25; 5766 Silverado

Trail; cask23.com.

WE RECOMMEND: Stag's Leap 2012 S.L.V. Cabernet Sauvignon (Stags Leap District; \$125).

7 ODETTE ESTATE

The first winery in the Stags Leap District in 15 years comes from the PlumpJack Group, owned by billionaire philanthropist Gordon Getty and California Lieutenant Governor Gavin Newsom. Winemaker Jeff Owens's first vintage of Odette Estate Reserve, the 2012, shot straight to the top with a perfect 100-point rating from wine critic Robert Parker. That wine's character—the Stags Leap “iron fist in a velvet glove”—is reflected in the elegantly feminine new tasting lounge. Tasting from \$15; 5998 Silverado Trail; odetteestate.com. **WE RECOMMEND:** Odette 2012 Odette Estate Cabernet Sauvignon (Stags Leap District; \$98).

YOUNTVILLE

8 CICCIO

It's not easy breaking into the gourmet fiefdom that is Yountville. But with its colorfully tiled wood oven, little Ciccio has quickly become a local fave. A rotating lineup of crusty pizzas from that oven anchors dinner here. You'll also want to try the wood-fired baby artichokes with a delicious walnut *bagna cauda*, and Ciccio's assured renditions of old Italian mainstays like chicken piccata and pork chop Milanese. \$\$; 6770 Washington St.; ciccio.napa valley.com.

DON'T MISS THESE CLASSICS

AD HOC + ADDENDUM
In Yountville, the Thomas Keller restaurant you can actually get into. adhocrestaurant.com.

AUBERGE DU SOLEIL
Still one of the valley's most glamorous places to stay, with the best views. aubergedusoleil.com.

CHARLES KRUG
Napa's first commercial winery, started in 1861. charleskrug.com.

INGLENOOK
Historic château and vineyards restored by director Francis Ford Coppola. inglenook.com.

ROBERT MONDAVI WINERY
Heritage of groundbreaking wines; stunning Cliff May–designed winery. robertmondavivinery.com.

OAKVILLE

9 B CELLARS VINEYARDS AND WINERY

B is the newest addition to Napa's Golden Mile—the stretch of Oakville Cross Road between Highway 29 and Silverado Trail that's home to some of the valley's most revered labels, among them Groth, Silver Oak, and Rudd. It makes the most of the tony address with rich red blends that you taste in sleek new wine caves or in the winery garden. But it's about food too. A demonstration kitchen gives you a barside view of what the chef is cooking for your wine pairing—dishes that capitalize on the produce from B's kitchen garden and the fresh eggs from its well-heeled chickens. Tasting from \$35; 703 Oakville Cross Rd.; bcellars.com. **WE RECOMMEND:** B Cellars 2011 Blend 25 (Napa Valley; \$64).

ST. HELENA

10 RAYMOND VINEYARDS

Talk about a makeover. Much loved but styled along the lines of a '70s dentist office, Raymond has been reinvented by Jean-Charles Boisset, scion of one of France's prominent winemaking families and husband to California wine aristocrat Gina Gallo-Boisset. “We don't just make wine... we create dreams!” Boisset says. At Raymond, the dreams now include a Champagne lounge with a gold-flecked resin floor and karaoke, and Louis XIV–style furniture under the trees. But there's also a serious appellation-education room, a lab for blending your own wine, and a demonstration biodynamic garden with an app to guide you through it. And you can even bring your pooch to the doggie winery run by Boisset's French bulldog,

NAPA | La Taberna



OAKVILLE | B Cellars



ST. HELENA

—
Jean-Charles
Boisset of
Raymond Vineyards



Frenchie. Tasting from \$25; 849 Zinfandel Lane; raymondvineyards.com.

WE RECOMMEND: Raymond 2012 District Collection Cabernet Sauvignon (Rutherford; \$85).

11 HALL ST. HELENA

Bunny Foo Foo—the local nickname for a 35-foot-tall stainless steel rabbit—towers over the entrance of Hall St. Helena. It's one of a series of eclectic modern art installations around and in this contemporary winery. But, says Kathryn Walt Hall, former U.S. ambassador to Austria and owner with her husband, Craig, "We aren't a museum. Art is just a context for wine here." That wine includes beautifully crafted Napa Cabs (and some Pinot Noirs from Anderson Valley) you sample in an upstairs tasting room with terrific views from valley-floor vineyards up into the Mayacamas Mountains. Back downstairs, you can take in food and wine workshops by local chefs in Hall's demonstration kitchen. \$30 tasting; 401 St. Helena Hwy. S.; hallwines.com.

WE RECOMMEND: Hall 2012 "Kathryn Hall" Cabernet Sauvignon (Napa Valley; \$150).

12 HARVEST TABLE

Celebrity chef Charlie Palmer makes his Napa Valley debut with this new restaurant at Harvest Inn. Casual dark-wood tables in front of a massive stone fireplace provide an autumnal setting for the seasonal produce (much of it grown in

Harvest's culinary gardens) and local meats Palmer employs in his version of wine-country cooking. We go for the roasted baby carrots in a buttermilk sauce seasoned with Indian vadouvan spices; the grilled octopus with fingerlings and charred lemon; and shrimp and grits. And don't shy away from what the menu calls "crispy pork head": The little fritters in tangy gribiche sauce are addictive. \$\$\$; 1 Main St.; harvesttablenapa.com.

13 ARCHETYPE AND GOOSE & GANDER

Restaurant Archetype was launched by winery architect Howard Backen, and its light-filled, rustic design matches the comfort of the menu. Lunch is a treat; it's tough to choose between the Reuben—with corned beef made from short ribs—or the baby-back-rib sandwich (boneless with hoisin on a steamed bun, pork-belly fried rice on the side). At dinnertime, go for the butter-rich eye-of-rib bone marrow, with sweet charred onions and grilled-bread salad. Then, for your nightcap, head to the basement bar at Goose & Gander and Scott Beattie's rosemary pear shrub. **Archetype:** \$\$\$; 1429 Main; archetypenapa.com. **Goose & Gander:** \$\$\$; 1245 Spring St.; goossegander.com.

14 CLIF FAMILY WINERY

Velo Vino, the tasting room for Clif Family, has a twofold mission: to introduce you to their wines (some

of the best of which are from Howell Mountain) and to get you on a bicycle. Have the staff customize your ride, then grab some snacks to go (these are the folks who brought us Clif Bars, after all). On your return, taste a little, buy a bottle, and head out to the wildly popular bruschetta truck. \$20 tasting, bruschetta \$; 709 Main; cliffamilywinery.com.

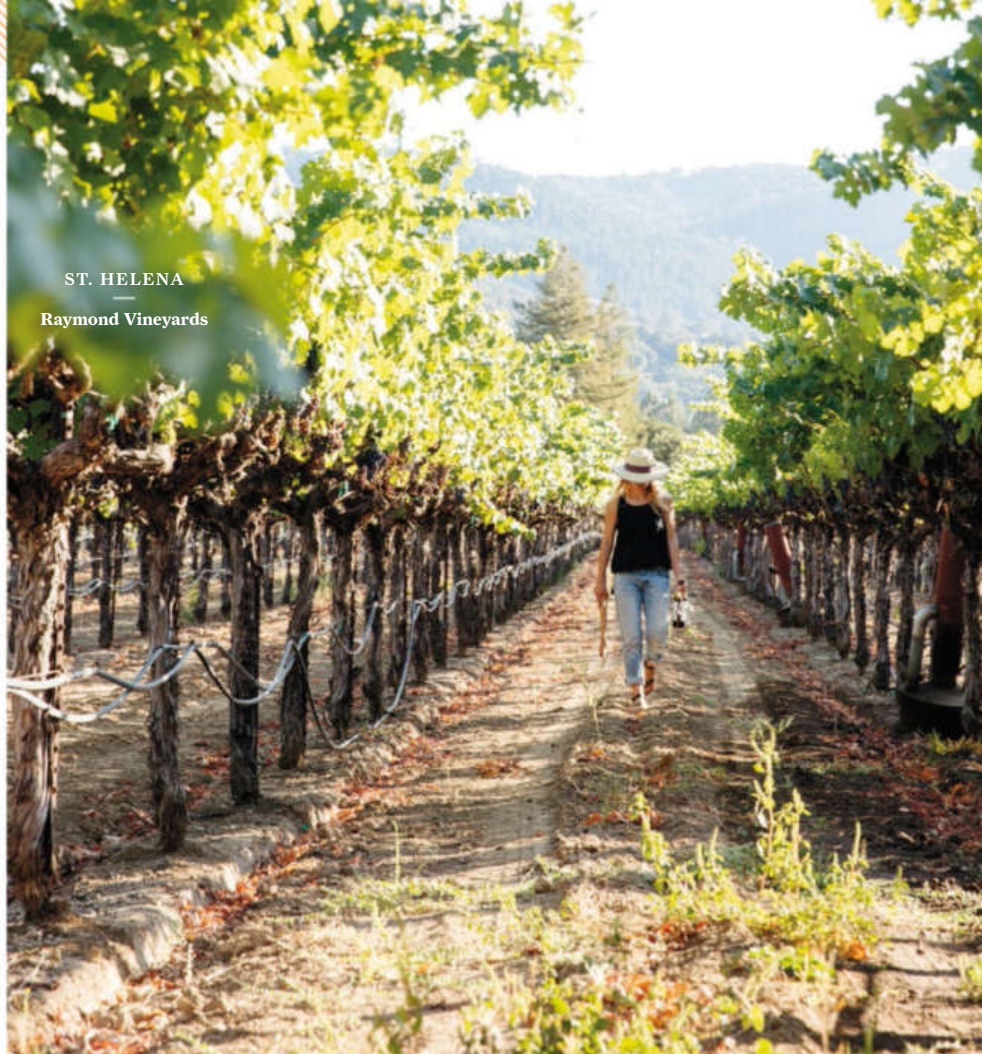
WE RECOMMEND: Clif Family 2012 "Gary's Improv" Zinfandel (Howell Mountain; \$38).

15 JOSEPH PHELPS VINEYARDS

It's worth making an appointment to experience this renewed Napa classic. A

ST. HELENA

Raymond Vineyards



ADD
TO YOUR
LIST

CUE THE MUSIC

THERE MUST BE some affinity between wine and music, evidenced by how many winemakers play in a band on the side. Napa Valley has long been a setting for exciting acts, especially during its multiple summer concert series: This year, Lyle Lovett, The Wallflowers, and Melissa Etheridge played the 46-year-old Robert Mondavi series; Herb Alpert and Kevin Spacey performed at nine-year-old Festival del Sole; and Snoop Dogg and Imagine Dragons pulled in crowds at the newest festival, BottleRock.

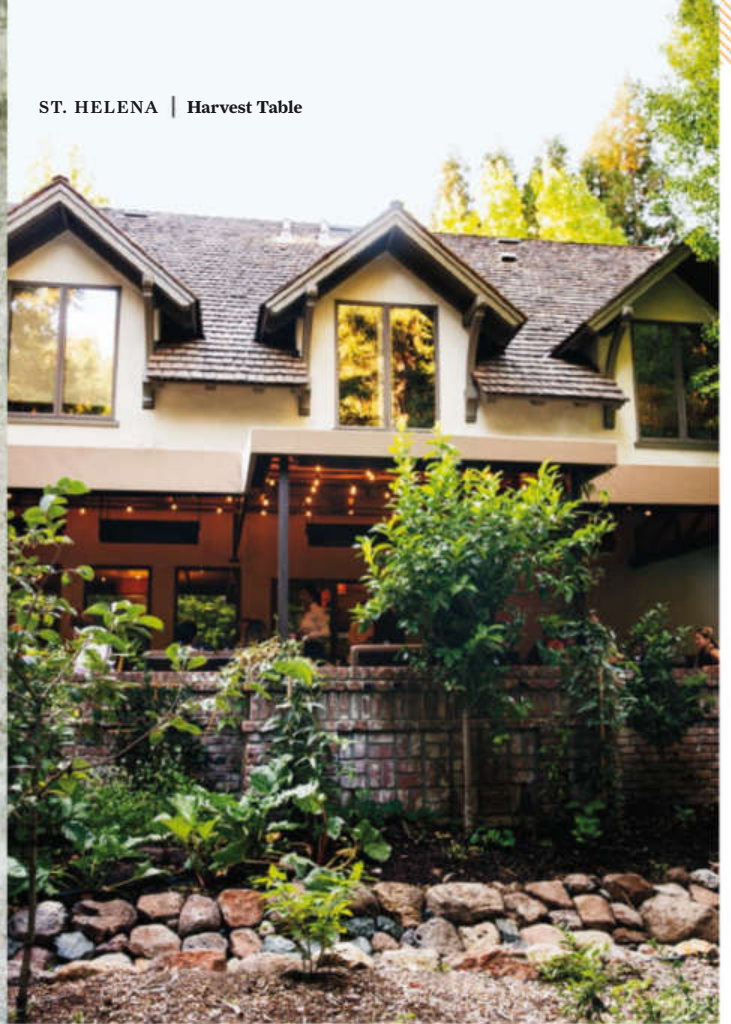
But the town of Napa itself now has a corner on great tunes year-round, with an astonishing ratio of quality to population. Boz Scaggs appears this month in the cool 1937 art deco Uptown Theatre (uptowntheatrenapa.com), painstakingly restored with the help of Francis Ford Coppola and opened five years ago. At the tiny club Silo's (silosnapa.com), on Main Street's waterfront, you may find American songbook legend Wesla Whitfield riffing with her husband, arranger, and pianist, Mike Greensill.

A fair number of local restaurants add to the music-club scene as well. In Napa, local Italian favorite Uva hosts a regular schedule of live music most nights. Old-time hangout Downtown Joe's does too. Farther up the valley in St. Helena, you can catch performers at Goose & Gander (at left) on summer Sundays.

And for both well-known national acts and local talent, check the schedule at Yountville's Lincoln Theater (lincolntheater.com).



CALISTOGA
—
Calistoga Inn



complete remodel has produced one of the loveliest tasting rooms in the valley, soaring and open but with surprisingly cozy tasting spaces carved out inside. In the 1970s, founder Joseph Phelps was the first to produce a Cabernet-based, Bordeaux-style blend in California. Phelps, who died this year, named the wine "Insignia," and it came to be regarded as one of Napa's groundbreaking reds. His son, Bill, hasn't let anything slip: Insignia is still the prototype. *Tasting from \$75; by appointment only; 200 Taplin Rd.; josephphelps.com.*
WE RECOMMEND: Joseph Phelps 2012 "Insignia" (Napa Valley; \$240).

16 THE RESTAURANT AT MEADOWOOD BAR

Napa Valley has two chefs who've been awarded three Michelin stars. Thomas Keller is one, of course, for The French Laundry. The other is Christopher Kostow, presiding over The Restaurant at Meadowood. If you don't want to drop multiple hundreds in one evening, settle in fireside at the bar and order his three-course menu. For less than \$100 (okay, very little less), you'll taste how celestial seasonal food—with a focus on the garden—can be in three-star hands. \$\$\$\$; 900 Meadowood Lane; meadowood.com.

17 CAIRDEAN ESTATE

If you visited the valley in the past decade, you probably passed a defunct outlet mall north of St. Helena. Now Stacia and Edwin Williams have transformed it into something unusual: a complex of winery and caves, tasting room, bakery and deli (Butterscots), restaurant (The Farmer & The Fox), and retail and gallery space. The range of wines is broad, the views from the tasting room are exceptional, and the cave you tour is one of the valley's longest. \$25 tasting; 3111 St. Helena Hwy. N.; cairdeanestate.com.
WE RECOMMEND: Cairdean 2011 Atlas Peak Syrah (Atlas Peak; \$40).

CALISTOGA

18 CALISTOGA INN, RESTAURANT & BREWERY

Restored after a fire, the 1887 Calistoga Inn is a good value for the valley. Rooms are spare (no phones or TVs) but sweet. Bathrooms are shared but as private as anything you'd find in a spa. Downstairs at the restaurant and brewery, you can even skip wine for a while: Brewmaster Brad Smisloff produces delicious wheat ales, pilsners, red ales, and porters. From \$129, restaurant \$\$\$; calistogainn.com.

19 TAMBER BEY VINEYARDS

A former executive at AOL and Apple,

Barry Waitte likes wine. He also likes horses—in fact, he competes in a grueling event known as "endurance horse racing." When he decided to retire from Silicon Valley, it was only natural that he start a winery in a prestigious horse-training center, Calistoga's Sundance Ranch. Step into Tamber Bey and you'll taste wines in a courtyard surrounded by some pretty classy stables. And the wines that Waitte and his wife, Jennifer, produce are dark, earthy thoroughbreds too. \$25 tasting; 1251 Tubbs Lane; tamberbey.com.
WE RECOMMEND: Tamber Bey 2013 Deux Chevaux Vineyard Merlot (Yountville; \$75).

20 EVANGELINE

From chefs Brandon Sharp and Gustavo Rios of Solage's Solbar, this neighborhood bistro is for those with a Creole soul. It might be the right place to break your foie gras fast (in California, at least) with a mouth-watering version accompanied by seasonal fruit and toasted brioche. Satisfying mains include expert versions of *poulet grand-mère* (that would be Grandma's chicken) or braised pork shoulder. But to taste the true South, follow the rotating specials: shrimp étouffée, gumbo ya-ya—any of them even better with a side of fried pickles. \$\$\$; 1226 Washington St.; evangelinenapa.com.

SANTA BARBARA COUNTY

Find a little Wild West in wine country.

BY MATTHEW JAFFE

BEFORE THERE WERE WINEMAKERS, there were cowboys. For a century, Santa Barbara County was ranch country. Even now, a fiberglass horse stands in front of Jedlicka's in Los Olivos, where if you head inside, you can buy Justin Ropers, Stetson Alamos, and beautifully crafted saddles. This Western-ness makes Santa Barbara wine country special. What is terroir, after all, but a sense of place?

Still, the county is changing. The number of acres planted in grapevines has more than doubled over the past 20 years, and the number of wineries has risen sharply too. Given the region's relative proximity to Greater Los Angeles, it's not surprising that some of these new ventures have been launched by winemakers with show-business credentials—most recently, Kurt Russell and stepdaughter Kate Hudson.

As for the wines, they're superb and varied, thanks to the county's topography, which ranges from hot interior valleys in the east (great for Bordeaux varieties) to more westerly, ocean-cooled zones around Lompoc (terrific for Pinot Noir). More than 50 varieties thrive here, in five separate appellations—with another appellation likely by the end of the year.

The combination of fine wines in an unpretentious setting (two of the main wine towns still boast flagpoles in the middle of the street, but no stoplights, and Ostrich Land USA remains a prime tourist attraction) has lured travelers from Southern California—and from farther away. Among the latter is chef Luca Crestanelli. A native of Verona, Italy, Crestanelli first visited the area a decade ago, when he was 22. He fell for it so hard that he vowed to return. Now he has, and his S.Y. Kitchen in Santa Ynez is one of the best sophisticated new restaurants to have grown up along with vineyards.

"I see passion in the winemaking here," Crestanelli says, "and that's what's important. Young people sticking with what they know and believe in."

Just like Santa Barbara County's cowboys did, not so long ago.



BUELLTON | Alma Rosa Winery



SOLVANG | Rusack Vineyards



makers 2014 "Bright White" Dry Riesling (Santa Barbara County; \$24).

SANTA YNEZ

2 S.Y. KITCHEN

Luca Crestanelli's modern rustic Italian dishes include 10 specials on some nights. He sources ingredients from local farms as well as more distant purveyors, taking advantage of the Santa Ynez Valley's bounty and the fact that he can get an exceptional burrata from Italy in 24 hours. His gnocchi is lighter than air; his lamb ragù, astonishing. \$\$\$; 1110 Faraday St.; sykitchen.com.

3 FORFRIENDS INN

The inn's rooms and cottages vary from Victorian to ranch, and each is named for a local winery or vineyard—for example, Demetria and Refugio Ranch. A three-course breakfast prepared by co-owner Debbie Campbell starts the day, while her husband,

SANTA BARBARA

1 SANTA BARBARA FUNK ZONE

Once the scruffy, industrial neighbor of the city's Mediterranean downtown, the Funk Zone's now the heart of the **Santa Barbara Urban Wine Trail**. Here, Southern California wine culture meets surf culture, with board shops near tasting rooms, plus one of the latter (**Municipal Winemakers**) occupying

a former dive shop. One standout: **Les Marchands Wine Bar & Merchant**, with a meticulously curated selection of Santa Barbara and European wines and housemade charcuterie. **Urban Wine Trail:** urbanwinetrailsb.com. **Municipal Winemakers:** \$12 tasting; 22 Anacapa St.; municipalwinemakers.com. **Les Marchands:** \$\$; 131 Anacapa; lesmarchandswine.com. **WE RECOMMEND:** Municipal Wine-



Jim, serves the wine at happy-hour gatherings. From \$250; forfriendsinn.com.

SOLVANG

4 BACON & BRINE

Local foods in a tiny house: How much more of-the-moment can you get? In a minuscule cottage with outside seating, Bacon & Brine serves sandwiches and salads made with local produce and pork from heritage pigs pasture-raised on nearby farms. It's a team effort: Chef Crystal DeLongpré handles the butchering, smoking, and curing, while wife and "fermentation goddess" Courtney Rae takes care of the sauerkraut and kimchi, among other brined items. \$\$; 453 Atterdag Rd.; baconandbrine.com.

5 THE LANDSBY

Cool? Solvang? Aebleskiver and windmills notwithstanding, America's Little Denmark is becoming pretty darn sophisticated. Exhibit A: The Landsby, formerly the cutesy Petersen Village Inn, now a contemporary Scandinavian boutique hotel. The clean and spare guest rooms feature white-oak floors and handcrafted furnishings. The hotel's public spaces include a courtyard with firepits, plus an inviting lobby bar for cocktails and local wines. From \$229; thelandsby.com.

6 RUSACK VINEYARDS

In Ballard Canyon, Santa Barbara wine country's newest appellation, Rusack produces a Zin linked

ADD
TO YOUR
LIST

THE WEST'S
BEST BBQ

IT'S A RITUAL as precise and beautiful as—well, producing the perfect bottle of wine. A tradition dating back to Santa Barbara County's 19th-century ranching days, Santa Maria barbecue has its rules.

First, the barbecue masters bring coals of red oak, the Central Coast wood used in the Santa Maria style, to just the right heat. Using a turning wheel, they lower a grate cradling the meat closer to the firebox, and the smell of beef tri-tip rolled in a simple rub of salt, pepper, and garlic salt begins to waft through the air.

It takes time—some things you don't rush. But nobody cares, not after taking that first bite of meat: charred on the outside and pink on the inside, accompanied by a chunky salsa with a hint of heat and a side of pinquito beans, a small pink variety grown in local valleys.

Drive around Santa Barbara County, especially along main drags in Santa Maria and Lompoc where weekend fund-raising events take place, and you're bound to get a whiff of Santa Maria barbecue on the grill. Some purists insist that this is the venue where the barbecue is best enjoyed: outside, beside a troupe of grill masters in Lions Club aprons. But landmark restaurants, such as The Hitching Post in Casmalia and Buellton and the Far Western Tavern in Orcutt, do the tradition proud too—and let you buy a glass of local Pinot to go with that delicious plate of meat.

➤ **The Hitching Post:** \$\$\$\$; 3325 Point Sal Rd., Casmalia; hitchingpost1.com.

➤ **The Hitching Post II:** \$\$\$\$; 406 E. State 246, Buellton; hitchingpost2.com.

➤ **Far Western Tavern:** \$\$\$; 300 E. Clark Ave., Orcutt; farwesterntavern.com.

SOLVANG | Rusack Vineyards



to some of the country's oldest vines. Its 2013 Ballard Canyon Estate Zinfandel uses grapes grown from cuttings transplanted from an 1884 vineyard on Santa Cruz Island. Is it worth the wait? You bet. \$15 tasting; 1819 Ballard Canyon Rd.; rusack.com.

WE RECOMMEND: Along with the Zin, Rusack 2013 Syrah (Santa Barbara County; \$29).

BUELLTON

7 INDUSTRIAL EATS

It looks more like it belongs in downtown Los Angeles than on the Central Coast: a

pair of wood-burning ovens in a cavernous space decorated with found objects—a saxophone, surfboard, and old Toledo scale. The butcher paper menu lists "Pizza" and "Not Pizza," while housemade charcuterie fills the display case. Settle in at one of the communal tables and keep your ears open for vintner gossip: Industrial Eats is a favorite of local wine professionals. \$\$; 181B Industrial Way; industrialeats.com.

8 ALMA ROSA WINERY & VINEYARDS

Next door to Industrial Eats is the new

tasting venue of Richard Sanford and his wife, Thekla, among the most respected of Santa Barbara County's early winemakers. Though longtime fans may miss the humble vineyard cottage from Sanford's early days, the Buellton spot has its own appeal. Built from recycled Douglas fir, it's light filled and welcoming, and the wines are as good as they get. \$12 tasting; 181C Industrial; almasawinery.com. **WE RECOMMEND:** Alma Rosa 2013 Barrel Select Pinot Noir (Sta. Rita Hills; \$60).



SANTA YNEZ | S.Y. Kitchen



BUELLTON

Jeff Olsson
of Industrial Eats

9 LOMPOC WINE GHETTO

The **Ghetto** shares its neighborhood with an automotive shop called Hot Rod Alley. But this collection of production facilities and tasting rooms is a must if you want to taste top Santa Barbara County wines such as Flying Goat and Fiddlehead Cellars. At **Taste of Sta. Rita Hills**, owners Antonio and Jeni Moretti pour the Pinot Noirs that the hills appellation is famous for, drawing from 15 exciting boutique wineries, including Bonaccorsi and Sea Smoke. **Lompoc Wine Ghetto**: Between 7th and 12th

Streets, just N. of State 246; wine ghetto.org. **Taste of Sta. Rita Hills**: \$10 tasting; 1595 E. Chestnut Ave.; tasteofstaritahills.com. **WE RECOMMEND**: Flying Goat 2011 Rancho Santa Rosa Vineyard Pinot Noir (Sta. Rita Hills; \$48); Moretti 2014 Camp Four Vineyard Vermentino (Santa Barbara County; \$25).

LOS ALAMOS

10 BOB'S WELL BREAD

Tiny Los Alamos is still more tractor than Tesla, even as new food-and-wine destinations locate here, including several with

Hollywood ties. Among the latest arrivals: Bob's Well Bread, an artisanal bakery opened in a renovated gas station by Bob Oswaks, a one-time Sony Pictures Television marketing exec. His wood-fired crusts are elegantly crusted, some emblazoned with the bakery's brandlike logo. \$; 550 Bell St.; bobswellbread.com.

11 1880 UNION HOTEL WINE SALOON AND CASA DUMETZ

More signs of Los Alamos' show-business sheen: The **Wine Saloon** at the historic 1880 Union Hotel offers Sta. Rita Hills

wines from actor Kurt Russell's GoGi Wines, plus selections from stepdaughter and actress Kate Hudson's Hudson Bellamy Wines label. Also worth visiting is Sonja Magdevski's **Casa Dumetz Wines**. **Wine Saloon:** \$\$; 362 Bell St.; *union hotelvictmansion.com*. **Casa Dumetz:** \$10 tasting; 388 Bell St.; *casadumetzwines.com*.

WE RECOMMEND: GoGi 2012 "Goldie" Chardonnay (Sta. Rita Hills; \$50); Hudson Bellamy 2014 "Que Syrah Syrah" Rosé of Syrah (Sta. Rita Hills; \$25); Casa Dumetz 2013 "Solid Ground" GSM (Santa Ynez Valley; \$35).

SANTA MARIA

12 FOXEN CANYON WINE TRAIL

Starting in Los Olivos, this drive links the Santa Ynez and Santa Maria Valleys, rolling past grazing cattle and hillsides thick with vines. New here is **Andrew Murray Vineyards'** oak and concrete tasting room, one of the area's most beautiful. Twelve miles away, old meets modern at **Foxen Vineyard & Winery**. A contemporary tasting room hosts Foxen's Rhône varieties; its Bordeaux- and Italian-style wines are available in The Shack, a tin-roofed 1860s blacksmith building. **Wine Trail:** *foxencanyonwine.com*. **Andrew Murray:** \$15 tasting; 5249 Foxen Canyon Rd.; *andrewmurrayvineyards.com*. **Foxen:** \$10 tasting; 7600 Foxen Canyon; *foxenvineyard.com*. **WE RECOMMEND:** Andrew Murray 2013 Curtis Vine-

yard Grenache (Santa Ynez Valley; \$36); Foxen 2013 Bien Nacido Vineyard, Block 8 Pinot Noir (Santa Maria Valley; \$62).

13 PRESQU'ILE WINERY

It's pronounced press-keel and in Creole means "almost an island," after the Gulf Coast land the Murphy family owned before Hurricane Katrina propelled them to pull up stakes and start a California winery. The angular hilltop building has views extending to the Pacific, source of the cooling winds Presqu'ile's Sauv Blanc and Pinot grapes adore. \$15 tasting; 5391 Presqu'ile Dr.; *presquilewine.com*.

WE RECOMMEND: Presqu'ile 2013 Pinot Noir (Santa Maria Valley; \$42).



SANTA MARIA | Presqu'ile Winery

DON'T MISS THESE CLASSICS

ALISAL GUEST RANCH
Saddle up at Solvang's 10,000-acre dude ranch. *alisal.com*.

BELL STREET FARM
Rustic/sophisticated sandwiches and salads gave Los Alamos food cred. *bellstreetfarm.com*.

LAFOND WINERY AND VINEYARDS
In Buellton, one of the county's first wineries and still among the best. *lafondwinery.com*.

MELVILLE VINEYARDS AND WINERY
In Lompoc and famous for its Sta. Rita Hills Pinot Noirs. *melvillewinery.com*.

SANFORD WINERY AND VINEYARDS
Wine pioneer Richard Sanford's former outpost, still worth a visit. *sanfordwinery.com*.

BUELLTON | Ostrich Land USA



S DIGITAL BONUS Explore more of the West's wine regions with our guide to the best tasting rooms, restaurants, and more: *sunset.com/winecountry*.



SANTA BARBARA
—
Sam Rethmeier
of Les Marchands

— SOUTHERN — OREGON

Meet the undiscovered wine country of your dreams.

BY RACHEL LEVIN

EVEN SERIOUS ENOPHILES describe Oregon wines with one word: Willamette. And one grape: Pinot Noir. It's understandable. The Pinots produced in places like McMinnville and Dundee are among the very best in the world.

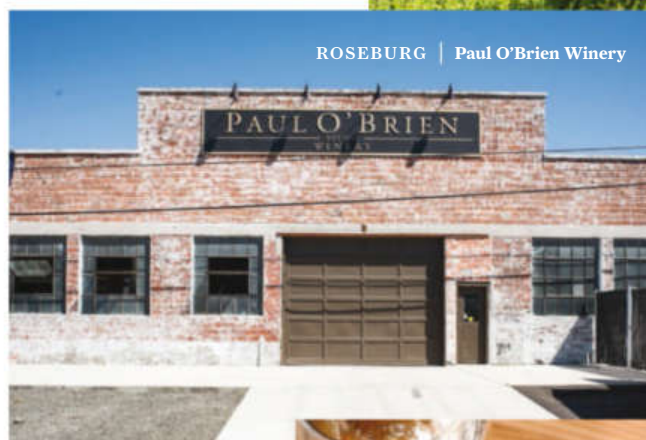
But a new Oregon wine country is rising 230 miles to the south of the Willamette Valley. For the wine-minded traveler, this destination feels almost utopian. Here, tasting fees cost less than a latte; hotel rates are actually reasonable; wineries go way beyond water crackers (wood-fired fig and caramelized-onion pizza with a 92-point 2012 Syrah, anyone?). And, as in Santa Barbara County but unlike many other wine regions in the West—*all kinds* of grapes thrive.

"We can ripen anything," Southern Oregon winemakers joke, and judging from the wide array of varieties found here—in this sprawling land of 150 microclimates across three river valleys, high desert, and mountains—it's true. Roam from the Rogue Valley to the Applegate Valley, all the way north up Interstate 5 to the Umpqua Valley, and you'll find about as many types of good wine as you would in your beloved bottle shop. *Good* wine. Albariño, Tempranillo, Chardonnay, Syrah, Viognier, Cab Franc, Malbec, and yes, plenty of Pinot Noir too.

What you won't find are crowds. "We are the last undiscovered wine region in the world. Truly," says Jamie McCleary of Jaxon Vineyards, sipping a Bordeaux-style blend on his deck overlooking his vines, where not long ago an abandoned pear farm and double-wide trailer stood.

The secret may not last. A decade ago, there were 50 wineries in Southern Oregon; two years ago, there were 150; and today? About 170—with tasting rooms opening all the time and 1,000 acres of grapes planted in the past year alone. Talented winemakers like Stephen Hall from Napa, Scott O'Brien Kelley from Paso Robles, Jean-Michel Jus-saume from the Loire Valley, and Chris Graves from the Livermore Valley (who is heading up one of three custom-crush facilities) have moved to Southern Oregon in the past few years, to be pioneers in a place where pioneering is still possible. Where people tool around in pickup trucks, not limos; mobile homes outnumber manses; and an acre of vineyard land costs \$15,000—not (ahem, Napa) up to 20 times that amount. Our advice: Hop into your pickup and head to where the Rogue and Applegate and Umpqua Rivers flow, and enjoy wine's next frontier.

PHOTOGRAPHS BY DREW KELLY



ROSEBURG | Paul O'Brien Winery



TALENT | Harvest Restaurant

JACKSONVILLE

Cowhorn Vineyard & Garden



ASHLAND

1 IRVINE VINEYARDS

On 80 gorgeous acres in the hills outside Ashland, Doug and Dionne Irvine built a Tudor-style home, and planted 26 acres of Pinot Noir and Chardonnay grapes. Then they wisely appointed a winning team: Michael Donovan, formerly of RoxyAnn, to oversee sales and operations, and Herb Quady at Barrel 42 to make the wine. Irvine's tasting room is slated to open in early 2016. It's a

handsome, one-story, window-walled spot tucked above the vines, and it'll have a patio, firepit, and tapas. We can't wait. 2113 Emigrant Creek Rd.; irvinevineyards.com.

WE RECOMMEND: Irvine Family 2012 Pinot Noir (Oregon; \$35).

2 WILLOW-WITT RANCH

For our money, the most beautiful spot to stay in Southern Oregon is a 445-acre off-the-grid farm in the mountains east of Ashland. It has four

canvas tents with comfy beds tucked in the trees amid the changing foliage; gardens full of leafy greens; goats, pigs, and chickens—and a lantern-lit outdoor kitchen for cooking up all the ingredients you collect. Ideally before darkness falls and the stars come out. Zillions of them. Tents from \$125; 12 campsites, \$40; 1 studio, \$200; 3-bedroom farmhouse looking out on a 100-acre meadow, \$295 (\$250 after Oct 15); willowwitranch.com.







MEDFORD
Dancin Vineyards



MEDFORD
Dancin Vineyards

SAMMICH

The Loop comes west. At Sammich, nois expat Melissa McMillan does Chicago's sandwich traditions proud. She poasts her own beef, poaches her own tuna, and smokes her own pastrami, all of it best enjoyed on Sammich's picnic tables and AstroTurf patio. 424 Bridge St.; ammichashland.com.

SMITHFIELDS

The motto of this carnivorous restaurant and bar is emblazoned on the staff shirts: "Bacon, the ataway meat." It's almost a call to arms in Ashland, an artsy town prone to attracting vegan types. But Smithfields wants you to go whole hog, with pulled pork, brisket, burgers—and, oh, a 14-ounce Umpqua valley lamb porterhouse, if the craving rikes. Beware: The

DON'T MISS THESE CLASSICS

ABACELA WINERY
Based in Roseburg and famed for its Tempranillos. abacela.com.

ASHLAND CREEK INN
Luxurious suites two blocks from downtown Ashland. ashlandcreekinn.com.

GoGi's RESTAURANT
Elegant, substantial food in downtown Jacksonville. gogisrestaurant.com.

NEW SAMMY'S COWBOY BISTRO
La Belle France meets tiny Talent; deservedly loved. (541) 535-2779.

weekend brunch here—best relished on the back patio—leaves little room for dinner. \$\$\$; 36 S. Second St.; smithfieldsashland.com.

TALENT

5 HARVEST RESTAURANT

In a converted gas station, you'll find the Rogue Valley's best new restaurant. Harvest's petroleum heritage doesn't extend to the decor, which is country-chic with mason jars and fresh flowers. The food is simple and satisfying. Owners John and Ruby Biles make their own pastas and split-pea falafels, and pull as much produce from local farms as possible—not to mention Carlton pigs too, for the chile-cilantro baby back ribs. \$\$; 102 Talent Ave.; harvestrestaurantoregon.com.

MEDFORD

6 JAXON VINEYARDS

Someone less visionary might have seen just an abandoned 1970s double-wide trailer parked on an old pear farm and moved on, but Jamie McCleary and his wife, Katherine, knew this 16-acre property could grow grapes. In 2009, they cleared the land themselves; planted Syrah, Grenache, Tempranillo, and Viognier vines; and brought on local star winemaker Rob Folin, of Folin Cellars, to make the juice. For now, tastings are by appointment on their terrace, overlooking their vines and the Fern Valley. In the spring, look for an open-air "farmstand" in the field next door for tastings. \$5 tasting; 5709 Hughes Rd.; jaxonvineyards.com.

WE RECOMMEND:
Jaxon 2012 Syrah (Rogue Valley; \$28).

7 DANCIN VINEYARDS

You'll vow to ditch crowded tasting-room counters forever after a sunny afternoon at this beautifully pastoral setting. Here, you sit at a picnic table under a giant walnut tree, enjoying a wood-fired pizza and a bottle of Dancin's limited-production estate Chardonnay or Pinot Noir. Owners Dan Marca and his wife, Cindy (Dan-Cin, get it?), are building a gravity-flow winery on-site, which should be ready just in time for this year's harvest. Tasting from \$5; 4477 S. Stage Rd.; dancinvineyards.com. **WE RECOMMEND:** Dancin 2014 "Mélange" Chardonnay (Southern Oregon; \$29).

JACKSONVILLE

8 QUADY NORTH

Those who do know Southern Oregon wine know Herb Quady. Born to central Californian Muscat-making parents and schooled at Randall Graham's Bonny Doon, Quady decided to move his winemaking talents north after falling in love with Southern Oregon. "The bar keeps consistently getting higher here," Quady says of the region's snowballing top scores. "There isn't room to put out anything mediocre." Pop into Quady's brick-lined tasting room on Jacksonville's cute main drag, and you'll see (and taste) that he's right. \$5 tasting; 255 California St.; quadynorth.com.

WE RECOMMEND: Quady North 2014 Rosé (Rogue Valley, Southern Oregon; \$15).

9 MCCULLY HOUSE INN

Location, location, location. Next to Stim Coffee, across from Quady North's tasting room, and with a grassy park behind it, McCully House has the best setting in downtown Jacksonville. The seven spacious rooms were renovated in 2013 or just constructed, one with a sunken tub and sweet little patio. But the preferred place to sit and sip is in one of the red Adirondack chairs on the front lawn, where you can watch all the action, or lack thereof, in this charming small town. From \$165; countryhouseinns.jacksonville.com.

10 COWHORN VINEYARD & GARDEN

The leafy country road that leads to Cowhorn is a far cry from Wall Street, where Bill Steele toiled through 2004, when he and his wife, Barbara, began testing soil in the Applegate Valley. They discovered that the terroir of this particular slice of Southern Oregon was remarkably similar to the Rhône region of France. The Steeles planted their first grapes in 2005 and now are known for rich Rhône-style wines, as well as for a rigorous biodynamic ethic. The wines they make are elegant, earthy, and vibrant, with a sense of the soil they come from. \$10 tasting; 1665 Eastside Rd.; cowhornwine.com.

WE RECOMMEND: Cowhorn 2014 "Spiral 36" White (Applegate Valley, Oregon; \$28).

GRANTS PASS

11 THE HAUL

We're touting wine here, but let's not forget beer. Southern Oregon has hops too! And you can taste those hops put to their best use at this straight-out-of-Portland gastropub featuring live music, housemade-soda fountain—and about a dozen American and Belgian-style microbrews on tap. Most of the beers come from Applegate Valley's Conner Fields Brewing; the excellent food is the product of Rogue Valley food truck-catering company Fulcrum Dining. \$\$; 121 S.W. H St.; thehaulgp.com.

ADD
TO YOUR
LIST

FLOAT A RIVER

ONE OF the things that makes Southern Oregon wine country special is the country itself. No other wine region offers so many different ways to enjoy the outdoors.

Start with its trio of rivers. The Applegate River winds through the Applegate Valley and is great for a quick, cold dip or lounging on its often easily accessible banks. The Umpqua is renowned for its salmon and steelhead. But the Rogue is the river for real outdoor fun. By fall, summer's rafting season has calmed, and so have the rapids, which makes for a more peaceful float through its truly Wild and Scenic stretch. That means no buzzing jet boats or partying booze cruises (you'll find those downriver farther west); just you, a raft, towering evergreens, and tinges of gold—and the river flowing 34 miles through the canyon.

Rogue Wilderness Adventures runs float, fishing, and hiking trips through early November. Go for an afternoon, a twilight float, or four long, blissful days, camping on the banks or crashing at the handful of rustic lodges that line the way. And if you decide you want to pair your adventure with local wine, they'll bring it—lots of it—along with a flip-flop-clad sommelier.

➤ **Rogue Wilderness Adventures:** Guided biking, fishing, rafting, and wine-tasting trips from \$80/4 hours; put-in at Grave Creek, in Merwin, about 34 miles N.W. of Grants Pass; wildrogue.com.

ROSEBURG

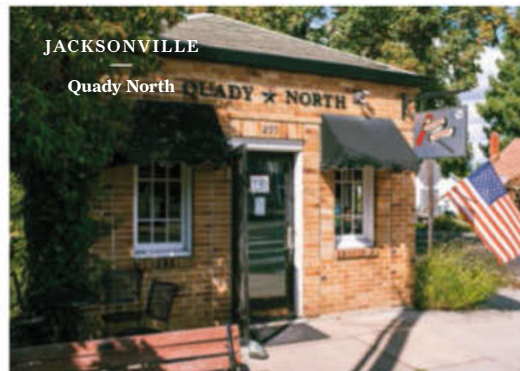
12 PAUL O'BRIEN WINERY

Scott O'Brien Kelley ditched the big-name wine countries to join forces with his long-time buddy Dyson Paul DeMara at what some call "the next great wine region"—aka the Umpqua Valley. With its marine influence, crazy mix of microclimates and soil types, and ability to grow cool-climate grapes like Pinot, Chardonnay, and Riesling (and ripen bigger reds like

Syrah, Merlot, and Tempranillo), this northerly valley is the most diverse AVA in an already diverse region. The friends work with grapes from eight Umpqua growers to produce Old World-style Chardonnay-Pinot Blanc blends, spicy Tempranillos, and single-vineyard Pinot Noirs. \$10 tasting; 609 S.E. Pine St.; paulobrienwines.com. **WE RECOMMEND:** Paul O'Brien 2013 "Cask 11" Tempranillo (Umpqua Valley; \$36). 🍷

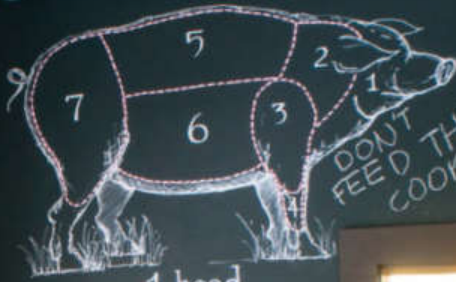
JACKSONVILLE

Quady North QUADY NORTH



JACKSONVILLE

Herb Quady
of Quady North



LOCAL SUPPLIERS

- BARKING MOON
- BLUE FOX FARM
- ROGUE VALLEY QUAIL EGGS
- ARCHROCK
- SUNSTONE BAKERY
- IRON AGE FARM
- BRADFORD FAMILY FARM • WILLOW WIT
- PORT ORFORD SUSTAINABLE SEAFOOD
- MUSHROOMS ALL YEAR • ONE LEAF
- CASE COFFEE • S.O.B. ROXYANN
- QUADY NORTH • IRVINE WINE
- SOUTH STAGE CELLARS • COWHORN • LOCAL EGGS FROM TALENT • TROON • VALLEY VIEW • ROGUE CREAM
- EMERSONS BUTCHERS

- 1 head
- 2 boston butt
- 3 shoulder
- 4 trotter
- 5 loin
- 6 belly/bacon
- 7 ham

meat

"DON'T FEED THE COOKS"

"SAVE A VEGETARIAN"



*At San Francisco's
Bar Tartine, raw ingredients
and ancient techniques
come together in a*

CAULDRON OF FLAVOR.

*Food editor Margo True goes
behind the scenes at the
most experimental restaurant
in the West.*

PHOTOGRAPHS BY ERIC WOLFINGER



JARS OF POWDERS, LEAVES, FLOWERS, AND MYSTERIOUS DRIED SHAPES GLEAMED ALONG ONE WALL. ON THE FLOOR, VATS OF LIQUIDS BURBLED AND SEETHED. IT SMELLED LIKE CHEESE AND PICKLES, ROASTED CHILES AND FRESH CILANTRO, WILD AND BRACING.

IN 25 YEARS of writing about food, I'd seen a lot of restaurant kitchens, but never anything like the back room at Bar Tartine, in San Francisco. Nick Balla, the chef who'd invited me in to take a look, stood in the middle, holding hands with his co-chef and girlfriend, Cortney Burns, both of them smiling as though they were in Eden. This was the heart of Bar Tartine, their playground and workshop. Here they made just about every ingredient they used: pickles, butter, vinegars, spices, cured meats, and much more. None of this was touted on the menu. It was just how they wanted to cook.

As for dinner that night, I remember being thrilled by the sheer strangeness of the food. Smoked potatoes with ramp mayonnaise? Lemon-kamut pound cake with kefir cream and bee pollen? The flavors seemed to expand in all directions as I ate. And they had an unexpectedly energizing effect; after dinner, I felt like I was percolating. I'd never eaten food I liked so much but understood so little.

That was five years ago. Since then, the restaurant's reputation has grown. Nick and Cortney's recipes have appeared in magazines across the country. Their first cookbook, *Bar Tartine: Techniques and Recipes* (Chronicle Books, 2014), won national awards, and Morgan Spurlock featured them in his recent documentary, *Crafted*.

Their food is not to everyone's liking. "At least once a month, I get an email from someone who's furious and hated everything on the menu," says Nick. Yet nearly every time

*Previous
pages:
Assorted
dried
ingredients
from the
Bar Tartine
pantry;
smoked
potatoes
with ramp
mayonnaise.
Opposite:
Cortney
smoothes a
whey-
caramel
cheesecake.*

I've been to the restaurant, it's been packed. Even in the Bay Area, where housemade ingredients are commonplace in restaurants, Bar Tartine is a standout. "No one does it to the extent that Cortney and Nick do," says Sam Mogannam, whose Bi-Rite Market is nearby.

Eventually, asking the waiters for details wasn't enough for me. I wanted to know how those flavors, and their bewitching effects, were produced. So I asked Nick and Cortney for a chance to be an unpaid apprentice in their kitchen—to see into the heart of the cauldron. And that was how, for a week, I plunged into an adventure in flavor.

DAY ONE

I'M NERVOUS. Although I've worked in a restaurant before, it was decades ago, in Houston—with a Texas-size kitchen. This one looks as cramped as a submarine, and it opens right onto the bar, meaning anyone sitting there has a view of the terrible mistakes I will probably make. Cortney immediately puts me at ease, handing me a soft gray apron from her stash. She's tiny, taut, and purposeful, and darts through the passageways like a minnow as she shows me around.

I'm fascinated by the glass-fronted fridges across from the service line. Some of the food in there is familiar, but mostly it's not: black garlic paste, blood orange vinegar, lima-bean miso, corn sauerkraut, and torpedo-shaped tanks of CO₂.

Nick walks up, tall, loose-limbed, and a little shy. He starts pulling containers from the fridges. "Most of this is stuff we've already used. We like to save a little bit, just to see what it'll do." He pops the lid off some fiddlehead ferns, jade green coils in a thick anchovy sauce. "These were just awful when I made them about a year ago, but they got much better the longer they sat." He gives me a taste; they're surprisingly mild, like asparagus, but crunchier.

On the other side of the wall lies the project kitchen. The seething, slightly primeval room I remembered is now tidy and shipshape, although packed floor to ceiling with food in various stages of transformation. Boxy black dehydrators sit on the top shelf, extricating moisture from tomatoes, onions, even yogurt, concentrating their flavors and turning them into more powerful versions of themselves.





NICK AND
CORTNEY
MAKE NEARLY
EVERYTHING
IN THEIR
PANTRY, AND
THOSE IN-
GREDIENTS
ARE OUTRA-
GEOUSLY
ORIGINAL.



Nick reaches into one of the dehydrators and heaves down a crusty pan of roasted-pepper purée. The spicy, fruity smell makes my head swim. As a teenager living in Hungary, Nick loved the pepper paste sold there, and that memory is what he's working toward with this purée. "We came up with the idea of fermenting it to make it sour, and then drying it, and now we'll age it to make it sweeter. After six months, the flavor will totally change." The peppers were grown for them by Full Table, their favorite farm, from seeds Nick found in some prized paprika he brought back from Hungary.

This is part of why Bar Tartine's food tastes so different. Plenty of the top restaurants in California use custom-grown fruits and vegetables as well as local meats. But Nick and Cortney make nearly everything in their pantry too—not just the basics

like ground coriander, but also outrageously original creations: yogurt powder, charred eggplant spice, fermented honey, sunchoke oil.

A FARMER, one of several scheduled to deliver this morning, has just carted in a crate of knobbly celery roots. These become my first job.

For the next 2½ hours, I separate leaves from stems, carve off the hairy skin and rootlets, and cut each bulb into ¼-inch cubes, meant to be folded into a sauce for spaetzle that night. Halfway through, one of the line cooks stares at my cubes and picks out a few. "These are flat." Ugh, so they are. I remove all the flatties, shrinking my Done pile.

At 3 p.m., it's time for the daily lineup, when Nick and Cortney talk through the menu with the cooks, at top speed, in what sounds like code. It's a fire hose of information. I struggle to make sense of not just the ingredients—fermented green walnuts? strong katsuo dashi?—but also how their flavors fit together. Later, one of the servers admits to me that she has to be careful not to tell the customers too much. "Otherwise their jaws drop open."

Afterward, it's a relief to be doing something useful: shaving the rind off pale pink heirloom watermelons, for pickling, and then cutting up the fragile fruit. "Wow, it's so sweet!" says Cortney to Nick as they eat dribbly pieces. "What should we do with it?"

"Juice?"

"But I'll have 60 gallons!" Apparently that's way too much.

"Ferment it?" She agrees. It'll become watermelon soda.



Back in the project kitchen, Cortney is trying to make cheesecake without refined sugar. Neither she nor Nick are antisugar zealots—he says he’ll eat 2 pints of ice cream in a sitting. They just don’t think it’s interesting. “Like white flour, it’s flavorless and doesn’t make us feel good,” she says. Customers are often puzzled by what she calls her “sort-of-sweets,” but they’re designed to glide smoothly from the savory menu rather than break off into a jangly, sugar-saturated experience. They’re part of why eating here is restorative rather than exhausting.

Tonight Nick works the pass-through, where dishes land for inspection before going out into the dining room. Standing next to him is great, because he keeps telling the cooks to feed me for educational purposes. I try a crunchy cone of sprouted lentils in a swirl of puréed beets, a take on an Indian

From far left: Dried mugwort; Cortney and Nick; chick-pea purée seasoned with coriander, fennel flowers, and more; dried Bulgarian banana chiles and pickled green walnuts.

street snack. It’s completely different from the next bite, black cod in an electric green chile broth. And yet they’re connected, shaped by the same forceful imagination. Countless times, Nick and Cortney have been asked what kind of food their restaurant serves. “We dread the question,” they write in their cookbook. It is by nature a confining one, and they are much more interested in exploration. “We serve the food we want to eat.”

I also get to taste the spaetzle, sauced with celery-root purée and topped with a poached egg and salmon caviar. For a moment, I think my celery-root cubelets didn’t make the grade. But there they are, hiding among the noodles, giving a subtle crunch to the dish.

In the project kitchen, it’s butter-making time. Bar Tartine’s butter is creamier and denser than store-bought, with a gentle tang. Leah, a line cook with her hair up in a Rosie the Riveter bandana, starts with cream that’s been mixed with kefir grains, microorganisms used in Eastern Europe to ferment milk into a yogurtlike drink. She whips the cream in a stand mixer until, suddenly, clumps of butter form. After draining off the buttermilk, she squeezes the butter handful by handful to force out the remaining liquid, tossing each bright yellow chunk into a giant bowl until they’re piled as high as her head. Then she stands on a stool to massage salt into the butter. It takes her a couple of hours to do all this. I’m amazed that she doesn’t cramp up. “People don’t understand why we charge for butter,” she says. I tell her that the kitchen should install a butter-cam.

All day long, I’ve tasted ingredients I’d never known existed, like Hungarian honey truffle, a white, downy globe that’s almost saccharine-sweet, and crystalline ice plant, whose thick stems and buds taste like oysters. And now, at midnight, I help pack up a vast bowl of what looks like tar and smells like a bonfire. I’m not far off: This is Bar Tartine’s version of the Mayan concoction *chilmole*, made from charred Padrón and green bell peppers that are then puréed, dehydrated, and mixed with charred onions and garlic. I drive home, my hands stained dark orange.

DAY TWO

CHAD ROBERTSON, the owner of Bar Tartine as well as San Francisco’s Tartine Bakery, hired Nick in 2011. (Nick and Cortney will become owners of Bar Tartine by the end of this year.) Robertson couldn’t get enough of the food Nick was making at Nombe, a Japanese-style pub in the Mission District. As he writes in the introduction to *Bar Tartine*, “Nick’s menu was a study in contrasts, in extremes, really, of the most flavorful kind”—elegant clear soups alongside rustic grilled tripe and spicy chicken wings. A few months after Nick started at Bar Tartine, Cortney arrived. “She could do anything and everything, and better than everyone else,” Robertson writes, from butchering whole animals to making cheese. Pretty soon she was co-chef, and the two of them were taking the kitchen where it had never gone before.

Both chefs grew up in the Midwest, in families of Eastern and Central European heritage, with good, solid, from-scratch cooking. Over morning coffee in the empty restaurant, they tell me how they both traveled overseas early on—Cortney to Tibet for a year of college, plus India and Thailand; Nick to Budapest for high school, then to Japan, apprenticing at fish factories and noodle restaurants. By the time they came to Bar Tartine, they’d each cooked at restaurants in

the Bay Area for several years and were both fascinated by food “projects”—the kind of traditional preserving and processing techniques they’d seen in their travels. “I’ve always loved anything that involves *potschke*, which is Yiddish for taking a lot of work to do something,” says Cortney. “I’m a *potschkelyer*. If it takes all day, I’m totally happy.”

SO MANY OF THE FOODS—PICKLES, SAUSAGES, SODAS—DEPEND ON BACTERIA TO TRANSFORM THEM. TO BE A COOK HERE IS TO BE A MANAGER OF MICROBES.

When they began cooking together, says Nick, “it was like two galaxies colliding, with swirls and particles everywhere.” They’re both laughing. “We’d have 100 pounds of peppers coming in, and I’d buy carloads more stuff,” says Cortney. They were so fired up by each other that they couldn’t stop cooking. “We’d be making sausage till 5 in the morning.”

At the afternoon’s cooks’ lineup, Nick reinvents a salmon dish off the top of his head, but his eyes are locked with Cortney’s the whole time he talks. The cucumbers will be chunked, not sliced, and broth will be involved. “It’s going to be like a—”

“Soup-salad,” says Cortney. He nods.

For the next few minutes, they share sentences, figuring out what to do with excess pea shoots. They’ll add them to roasted carrots. Peas and carrots, Bar Tartine-style.

“We have a lot of in-progress stuff on that speed rack in the basement too,” Nick says. “Maybe something amazing will come out of it. A lot of our best food is circumstance, fate, and what’s available.”

Ten minutes later, he’s hauled two dozen contenders from the rack and is rummaging through them, looking for potential. Pickled baby eggplant: too tired. Out. The salmon caviar is expiring, so instead he’ll mix butter and *bottarga* to go on the spaetzle tonight. He finds some chicken-skin cracklings and starts popping them in his mouth. “This is like gorp for me. We should braise these.”

DAY FOUR

THIS MORNING Caitlin, a turbo-charged sous-chef, explains the spicy ginger ale-type drink on tap at the bar. It begins with microbe-laden kefir grains. Add them to water, along with fresh ginger and molasses for them to eat, and they start producing CO₂—fizz—along with a mild, creamy tang. They do the same thing in milk, feeding on the lactic sugars there. So many of the foods made in the project kitchen—cheeses, pickles, sausages, sodas—depend on bacteria to transform them. Fermentation deepens flavor. It can also make food more nutritious and probiotic, which explains why even vast meals at Bar Tartine have left me

feeling fizzy. To be a cook at Bar Tartine is to be a manager of microbes.

An earthy smell engulfs the project kitchen. Norberto, a soft-spoken Argentine here for a three-month apprenticeship, is making a vinaigrette with black garlic, whole heads turned ebony from days in the dehydrator. It tastes like licorice, but smokier, and the aroma is so powerful that sometimes the neighbors come over to see what’s going on.

Meanwhile, Nick is searching for a way to boost the flavor of his tomato jam.

He unearths a jar of strawberry preserves, its age uncertain. “Don’t explode,” he whispers. It unscrews without a hiss, and he shakes it into the tomato jam. Often, an “active” jar like this strawberry one will end up as fruit leather, an example of which Nick hands to me: a supple strip of blackberry-apricot. It’s so intense, it gives me goosebumps.

Afternoon comes, and I’ve destemmed small mountains of oregano, lemon balm, and anise hyssop. I’ve twisted the sticky husks off a boxful of cape gooseberries, trying not to squeal as earwigs crawl out of them. Then I tackle sumac. I’ve known this tangy Middle Eastern berry only in its ground form. This sumac comes as whole branching clusters that look as though they’re from an alien planet, bright red and slightly greasy. It takes four of us hours to rake the berries from the branches with a fork.

DAY SEVEN

AT TODAY’S cooks’ lineup, Nick updates a sous-chef who’s been out on the menu changes. I’m finally catching on, recognizing each dish’s basic architecture, understanding its flavors. It reminds me of dance class long ago, when I had two left feet—until suddenly I didn’t.

Cortney has finished the cheesecake, the recipe she’s been working on for days. The magic ingredient: potatoes, blended into the cheese mixture for smoothness. For sweetness, she spoons on a caramel sauce made from reduced whey, full of natural milk sugars. Instead of a bottom crust, which would get soggy, she’s formed an almond honey *tulle*—a thin, lacy cookie—into a cup that she places over the cake. It’s so flavorful and clever that it more than makes up for the sweetness of the traditional version. “It’s dessert meets cheese course,” Cortney says.

In the afternoon, Caitlin leads me and two new waiters through a document called “Bar Tartine Techniques and Overview,” which explains the principles behind their cooking. It’s full of surprises: Chicken, for example, is poached in chicken stock and kombu (kelp), to make both meat and stock extra flavorful. No ingredient goes unexamined at Bar Tartine. Each adds to a kind of culinary alphabet. When they cook, Nick and Cortney communicate something original, in a language that’s entirely their own.

What will they do with Bar Tartine, once they own it outright? I ask them. “We’ll just evolve it a little bit,” says Nick, “more toward vegetables and maybe the Middle East.” They’re also planning, down the road, to open an Asian-focused restaurant and a commissary, where they’ll do all their preserving, with a tiny restaurant built in. “We’ll always keep changing,” Nick says. “We always want that freedom.”

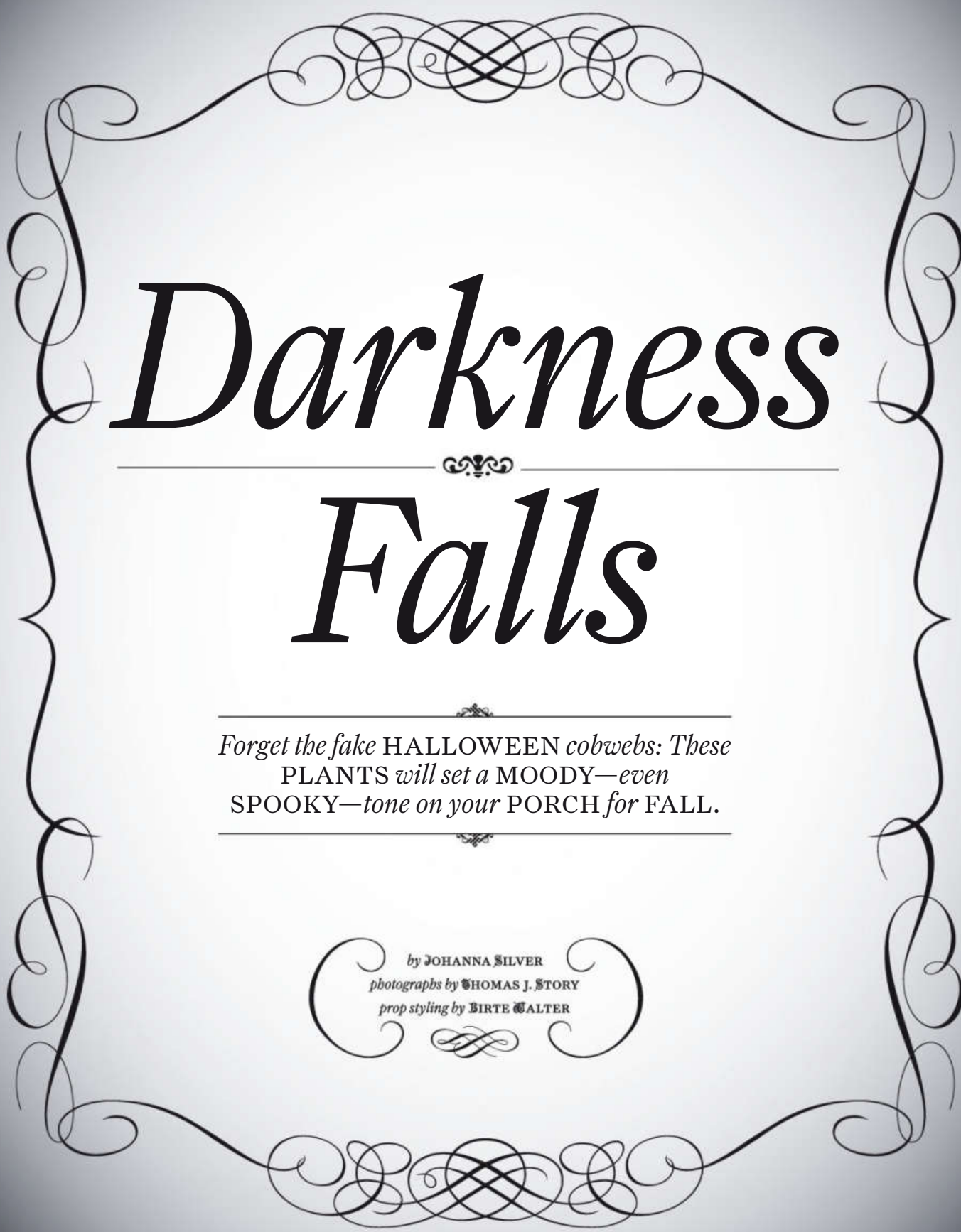
Tonight I work the cold station, helping Norberto put together the sweet-potato salads

and plates paved with pure white lard. This is when I learn that there's a world of difference between the stiff hydrogenated stuff in plastic tubs and this soft, freshly made delicacy, topped with sweet white onion and expensive Hungarian paprika. I also learn, the hard way, to tuck in my elbows and drop down vertically when I reach into the fridge under the counter. If you bend like an L, any cook charging past will knock you over.

Black garlic and lentil soup (recipe on sunset.com, along with others from Bar Tartine).

It seems as if every customer in the place is ordering the potato salad tonight. Even though I've been watching this dish go out all week, I can't seem to master it. First I make the salads too small, then too big ("Those are *huge!*" Cortney says to me as she swings by), then finally just right. Hours go by like minutes. The arcane combinations start to make sense to me. Briny green walnuts and fennel? Of course, because the walnuts taste remarkably like olives—a classic with fennel. The avocado and sweet potato give this otherwise crunchy salad its mellow, creamy base. It clicks. I get it. And suddenly it's closing time. 🍷





Darkness Falls

*Forget the fake HALLOWEEN cobwebs: These
PLANTS will set a MOODY—even
SPOOKY—tone on your PORCH for FALL.*

*by JOHANNA SILVER
photographs by THOMAS J. STORY
prop styling by BIRTE WALTER*



I N A
TANGLE

Harry Lauder's walking stick (*Corylus avellana* 'Contorta') stars here, its dormant bony form on full display. Greenish yellow catkins will soon dangle from the tree's twisted branches, followed by a covering of bright green leaves in spring and summer. The supporting cast, from top: a wispy 'Little Prince' *Corokia cotoneaster*, a rosette-shaped 'Blue Glow' agave, and a *Heuchera* 'Plum Pudding'.

KALEIDOSCOPIC
COLOR

It's hard to pick a best moment for *Berberis thunbergii* 'Orange Rocket', whose spring foliage starts out coral, ages to green, and then turns red. But the two-toned nature of its autumn habit is something spectacular. In this faux-aged terra-cotta pot, the barberry rises above a green and coral pork and beans stonecrop (*Sedum x rubrotinctum*) and a parrot's beak (*Lotus maculatus*), which dangles its soft stems over the edge.

THE
UNDEAD

These wire netting bushes (*Corokia cotoneaster*) only look half-dead. The New Zealand natives, known for their zig-zagging branches, actually thrive in pots. They hold their structure year-round, sending out a flush of star-shaped yellow flowers in spring. Their companions include a pair of spiny *Dyckia* 'Burgundy Ice' and a nearly black mass of large-leaved *Heuchera* 'Obsidian', in a low stone trough.





DARK
AND TWISTED

Japanese bitter orange (*Poncirus trifoliata* 'Flying Dragon') is grown more for its gnarled shape than its fruit. Here, it spreads its green stems—cloaked with sharp spines and the last of its yellow fall leaves—above softly mounding reindeer moss (*Cladonia rangiferina*). *Heuchera villosa* 'Big Top Gold' picks up the color of the citrus plant, and a weeping Purple Pixie *Loropetalum* provides a dark counterpoint.

S DIGITAL BONUS Get inspired by our creative jack-o'-lanterns, no-carve pumpkins, and spooky Halloween treats: [sunset.com/halloween](https://www.sunset.com/halloween).



THRILLER

These redtwig dogwoods may be dormant, but bare of their green leaves, the branches almost glow. Gallon-size shrubs fit a 20-inch square container in the fall but should be replanted into separate pots or garden beds in spring, giving each plant room to reach 4 to 6 feet wide or more. At left, the spiderlike leaves of black mondo grass (*Ophiopogon planiscapus* 'Nigrescens') appear to crawl over the edge of a pail. ▲



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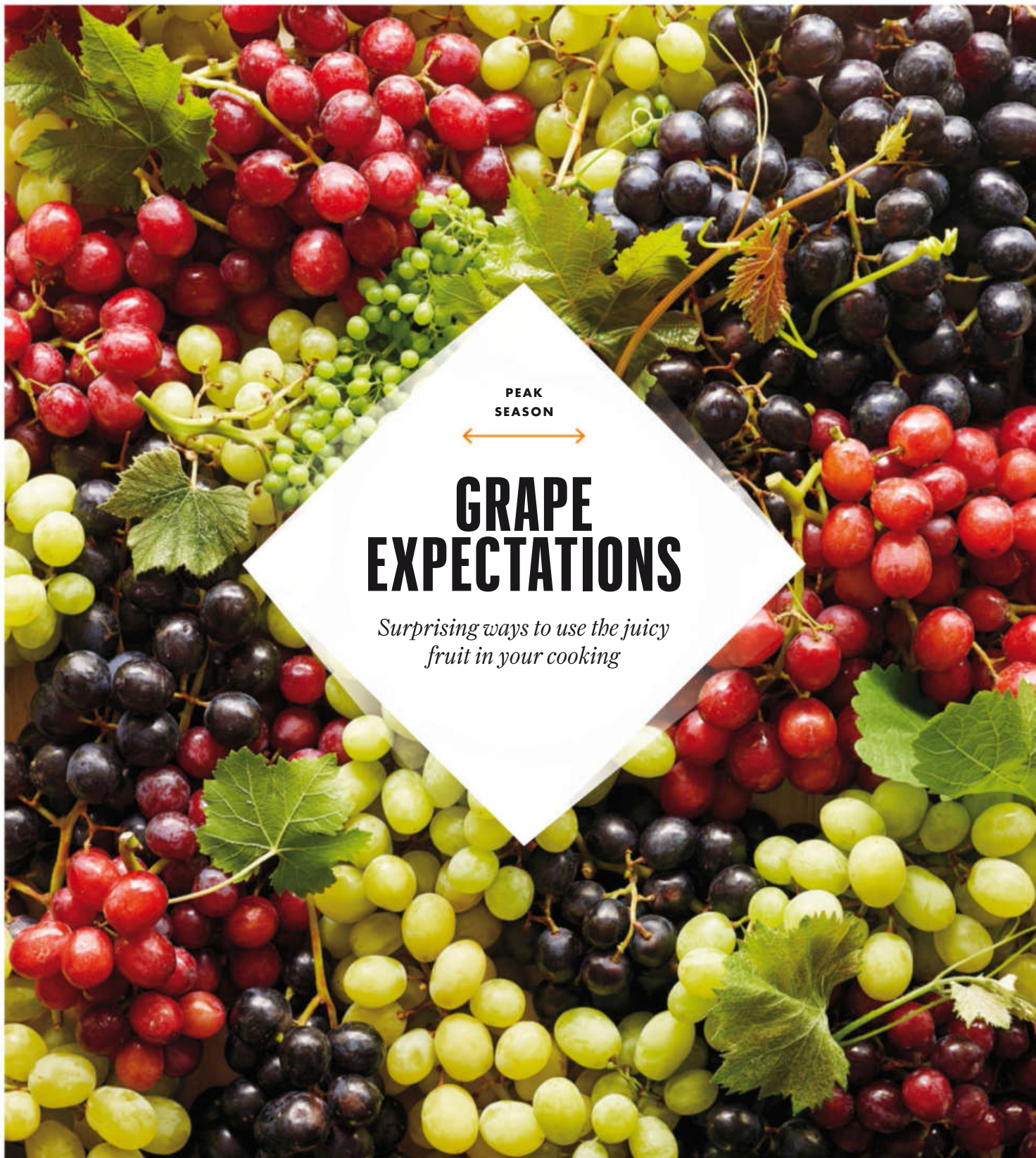
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PEAK
SEASON



GRAPE EXPECTATIONS

*Surprising ways to use the juicy
fruit in your cooking*

FOOD STYLING: ROBYN VALARIK; PROP STYLING: EMMA STAR JENSEN

MINI ALMOND and GRAPE CAKES

MAKES 9 MINI CAKES / 1 HOUR

Inspired by French *financiers*, these small cakes are dense with the warm flavors of almond, orange zest, and butter.

The grapes become a little jammy after baking, which complements the cakes' richness.

½ cup unsalted butter,
at room temperature

⅔ cup sugar

2 large eggs, at room
temperature

1 cup almond flour

¼ cup all-purpose flour

Zest of 1 orange

½ tsp. vanilla extract

½ tsp. fine sea salt

18 black seedless grapes
(¾ cup)

1½ tbsp. sliced almonds

Crème fraîche (optional)

1. Preheat oven to 400°. Generously butter and flour 9 cups (⅓-cup size) in a muffin pan (if possible, use a shiny rather than a dark pan). In a bowl with a mixer, beat butter and sugar until thoroughly combined and light. Add eggs and beat until incorporated, stopping to scrape down inside of bowl. Add almond and all-purpose flours, orange zest, vanilla, and salt and beat on low speed to combine.
2. Divide batter among prepared muffin cups. Poke 1 grape into batter in each cup. Cut remaining grapes in half lengthwise; set 2 halves on batter in each cup. Sprinkle with sliced almonds.
3. Bake until deep golden brown, 20 to 22 minutes, rotating pan halfway through. Let cool in pan on a rack at least 15 minutes. Loosen cakes from pan with a knife, set on small plates, and serve with a spoonful of crème fraîche if you like.

PER CAKE 290 Cal., 61% (178 Cal.) from fat; 5.1 g protein; 20 g fat (8.5 g sat.); 25 g carbo (1.8 g fiber); 116 mg sodium; 79 mg chol. LC/LS/V





PEAK SEASON

SALMON with ROASTED GRAPES and ARUGULA SALAD

SERVES 4 / 40 MINUTES

In this healthy weeknight dinner, thyme and arugula keep the sweetness of the grapes in balance. Nearly all the cooking is done on a single baking sheet.

¼ cup pine nuts
4 sockeye salmon fillets (each 6 oz. and about ½ in. thick), pin bones removed*
2 cups seedless red grapes
6 tbsp. extra-virgin olive oil, divided
1½ tsp. finely chopped fresh thyme leaves, divided
¾ tsp. fine sea salt, divided
½ tsp. pepper, divided
2 tbsp. balsamic vinegar
1 tsp. Dijon mustard
1 small garlic clove, minced
6 cups loosely packed baby arugula
Lemon wedges (optional)

1. Preheat broiler with a rack set about 3 in. from heat. Toast pine nuts in a medium frying pan over medium-low heat until golden, stirring often, 4 to 7 minutes. Pour into a bowl and let cool.
2. Set salmon and grapes on a rimmed baking sheet, leaving some space around fish. Drizzle everything with 1 tbsp. oil and sprinkle with 1 tsp. thyme and ¼ tsp. *each* salt and pepper. Turn fish and grapes to coat, setting salmon skin side down if fillets have skin.
3. Broil until fish is still a bit rare in center (cut to test), 4 to 6 minutes; fillets will

continue to cook as they sit. Grapes should be a bit wrinkled; if not, transfer fish to a plate and broil grapes a few minutes longer. Sprinkle fish and grapes with remaining ½ tsp. thyme.

4. In a small bowl, whisk together remaining 5 tbsp. oil, ½ tsp. salt, and ¼ tsp. pepper with the vinegar, mustard, and garlic until emulsified. In a large bowl, toss arugula with half of pine nuts and a third of balsamic dressing.
5. Arrange salad on a platter. Set salmon on top, overlapping pieces a bit. Gently combine remaining pine nuts with grapes; spoon grape mixture over fish. Serve with remaining dressing on the side and lemon wedges if you like.

**Ask your fishmonger to remove bones, or go to sunset.com/salmonvideo to see how.* 🐟

PER SERVING 596 Cal., 62% (367 Cal.) from fat; 39 g protein; 42 g fat (6 g sat.); 18 g carbo (1.8 g fiber); 411 mg sodium; 105 mg chol. LS

DESIGNED FOR WINE

A Sonoma chef crafts a party menu around excellent pairings. *By Elaine Johnson*

IN AN OPEN-AIR KITCHEN set near rows of grapevines, olive trees, and heritage oaks, John McReynolds is patiently browning short ribs. The chef, the culinary director for Sonoma's Stone Edge Farm Estate Vineyards & Winery, will slowly cook vegetables next, then braise everything with herbs and wine. His goal: to coax out big flavors and unctuous mouthfeel. This will make the ribs an ideal partner for the winery's Bordeaux-style Cabs.

In a career that's spanned dude ranch cook, chef to George Lucas, and co-owner of Cafe La Haye in Sonoma, McReynolds has learned that a successful food-and-wine pairing takes you beyond the sum parts of the meal. "You make something magical happen by matching the right wine with the right food."

The magic plays out today as he cooks for a small group of friends on the winery's private grounds (its Silver Cloud Vineyard property nearby is open to the public by appointment). As the sun begins to turn the vines golden, guests nibble on artichoke-olive bruschetta with a Sauvignon Blanc. Then it's on to a surprisingly complex green salad paired with the winery's "Surround" Cabernet, and the short ribs with the longer-aged, signature Stone Edge Farm Cab. "I don't think there's any other beverage in the world that has as much complexity in flavor and aroma as wine," says McReynolds. "You take a sip and eat a bite of food, and it hits on all the senses."

TOP A small dinner party on the grounds of Stone Edge Farm Estate Vineyards & Winery (wines available in limited quantities at stoneedgefarm.com). **RIGHT** John McReynolds plates the short ribs.

GATHER



PROP STYLING: NISSA QUANSTROM



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GOAT CHEESE, ARTICHOKE, and OLIVE BRUSCHETTA

SERVES 6 / 1 HOUR, PLUS 1 HOUR TO SIT

As delicious as they are, artichokes have a compound that makes wine taste sweet. Tangy goat cheese brings both into balance. McReynolds leaves one end of the toasts free of toppings so fingers stay clean.

- 1 large artichoke or ½ cup diced thawed frozen artichoke hearts
- 1 shallot, finely chopped
- ¼ cup extra-virgin olive oil, divided
- About ¼ tsp. kosher salt
- 1 small garlic clove, minced, plus 1 whole clove
- 1 tbsp. Meyer or regular lemon juice
- About ¼ tsp. pepper
- 1 tbsp. chopped flat-leaf parsley, plus small leaves
- ⅓ cup picholine or Niçoise olives, pitted and coarsely chopped
- 12 baguette slices (from ¾ baguette), cut on a diagonal about ½ in. thick and 4 to 5 in. long
- ½ cup fresh goat cheese

1. Cut off and discard artichoke stem and all but 1½ in. from leafy top. Pull off leaves down to pale yellow ones. Cut off all green parts from outside. Halve artichoke through stem and use a pointed teaspoon to dig out fluffy, fibrous choke. Cut artichoke into ¼-in. dice.
2. Cook fresh (or thawed frozen) artichoke, shallot, 1 tbsp. oil, and ¼ tsp. salt in a small saucepan over medium-low heat, covered, 5 minutes, stirring occasionally. Add minced garlic; cook until artichoke is tender, 5 minutes more. Let cool.
3. To artichoke mixture add 2 tbsp. oil, the lemon juice, ¼ tsp. pepper, the chopped parsley, and olives. Stir; let relish sit at least 1 hour.
4. Preheat broiler with rack set close to heat. Broil baguette slices on a baking sheet, turning once, until light golden, 3 to 4 minutes total. On 1 side, lightly rub toasts with garlic clove, brush with remaining 1 tbsp. oil, and sprinkle with salt and pepper.
5. Spread toasts with cheese, leaving a corner uncovered, and top with relish. Set a parsley leaf on each.

MAKE AHEAD Topping, up to 1 day, chilled.

PER 2-TOAST SERVING 232 Cal., 47% (109 Cal.) from fat; 7.2 g protein; 13 g fat (3 g sat.); 23 g carbo (2.5 g fiber); 398 mg sodium; 5.2 mg chol. V

THE PAIRING

Try with **Stone Edge Farm Sauvignon Blanc 2013** (Sonoma Valley, \$30), which has refreshing citrus acidity, herbal notes, and creamy oak, or with **J. Rickards Winery 2014 Croft Vineyard Sauvignon Blanc** (\$19; see page 104 for tasting notes).





THE PAIRING
Sip Stone Edge Farm "Surround" Cabernet Sauvignon 2011 (Sonoma Valley, \$50), with flavors of ripe red fruit, a touch of tobacco, and balanced oak in the background, or Simi 2012 Cabernet Sauvignon (\$24; see page 107 for tasting notes).



GREEN SALAD with ALMONDS, CHARRED ONION, and POMEGRANATES

SERVES 6 / 1 HOUR

With its light texture and "green" flavor, lettuce alone can be a challenge with wine, especially a red. McReynolds pulls it off by adding rich textures, savory flavors, and a *verjus* dressing (juice from unripe wine grapes), which has a softer acidity than vinegar.

$\frac{1}{2}$ cup whole raw almonds
5 tbsp. extra-virgin olive oil, divided
About $1\frac{1}{2}$ tsp. fleur de sel* or kosher salt, divided
 $\frac{1}{4}$ tsp. piment d'Espelette* or hot paprika
2 tbsp. verjus* or balsamic vinegar
1 tsp. Dijon mustard
About $\frac{3}{4}$ tsp. pepper, divided
 $\frac{1}{2}$ large red onion, cut into $\frac{1}{4}$ -in.-thick rounds
1 large delicata squash (1 lb.), peeled
2 to 3 oz. Vella Mezzo Secco* cheese, or manchego or parmesan cheese
1 lb. Little Gem* or romaine lettuces, stems removed, torn into 2-in. pieces
 $\frac{1}{2}$ cup pomegranate seeds

1. Preheat oven to 350°. In a pie pan, toss almonds with $\frac{1}{2}$ tsp. each water and oil,

$\frac{1}{4}$ tsp. salt, and the piment d'Espelette. Bake until nuts are golden, 10 minutes. Let cool, then roughly chop. Set aside.

2. In a small bowl, whisk together verjus, mustard, $\frac{1}{2}$ tsp. salt, and $\frac{1}{4}$ tsp. pepper. Gradually whisk in $\frac{1}{4}$ cup oil. Set aside.
3. Heat a large cast-iron griddle or skillet over medium-high heat. Brush onion all over with 1 tsp. oil and sprinkle with $\frac{1}{4}$ tsp. each salt and pepper. Cook slices flat on griddle until slightly blackened, turning once, 5 to 8 minutes total. Transfer to a bowl, separating into rings. Cover and let sit about 5 minutes to soften.
4. Meanwhile, cut squash crosswise into $\frac{1}{2}$ -in. rings and scrape inside clean with a knife. Wipe griddle clean and reduce heat to medium. Toss squash with re-

maining $\frac{1}{2}$ tsp. oil, $\frac{1}{2}$ tsp. salt, and $\frac{1}{4}$ tsp. pepper. Cook squash until browned, turning once, 7 to 8 minutes total. Turn off heat, cover pan, and let squash sit until tender, 20 minutes. Let cool. Shave cheese with a vegetable peeler.

5. In a large bowl, toss lettuces with half of dressing and salt and pepper to taste. Arrange squash and onion at edges of dinner plates. Drizzle with some dressing. Mound lettuce on plates, sprinkle with nuts and pomegranates, and tuck in cheese. Drizzle with more dressing.

*Find fleur de sel sea salt at gourmet grocery stores. Find ground piment d'Espelette, a fruity, mild chile, at surlatable.com; verjus at sweetwatercellars.com; Mezzo Secco at vellacheese.com; and Little Gem at farmers' markets and well-stocked grocery stores.

MAKE AHEAD The almonds and dressing, up to 1 day (chill dressing and bring to room temperature to serve). The onion and squash, up to 3 hours at room temperature.

PER SERVING 299 Cal., 74% (221 Cal.) from fat; 6.7 g protein; 25 g fat (2.6 g sat.); 15 g carbo (4.7 g fiber); 554 mg sodium; 11 mg chol. V



THE PAIRING Choose **Stone Edge Farm Cabernet Sauvignon 2010** (Sonoma Valley, \$85) for its cassis, black pepper, and intense but polished sweet tannins, or **Punch Vineyards 2012 Cabernet Sauvignon** (\$35; see page 107 for tasting notes).



WINE-BRAISED BEEF SHORT RIBS

SERVES 6 / 4½ HOURS

This classic braise, adapted from *Stone Edge Farm Cookbook* (\$60; stoneedgefarm.com), tastes even more flavorful made a day ahead, and chilling makes it easier to discard the fat. For the cooking wine, McReynolds believes that quality matters: “Certainly above \$5 a bottle but maybe not \$85,” he jokes. He serves the ribs with steamed potatoes, carrots glazed in herb butter, watercress, and a rémoulade salad (see page 90).

6 beef short-rib pieces with bone, each 3 in. long (4 lbs. total)
2 tsp. kosher salt
1 tsp. pepper
1 tbsp. extra-virgin olive oil
3 large onions, chopped
3 medium carrots, peeled and chopped
2 celery stalks, chopped
3 garlic cloves
3 tbsp. canned tomato paste
3 cups hearty red wine, such as Cabernet Sauvignon, Syrah, or Sangiovese

3 cups reduced-sodium chicken or beef broth, preferably homemade
10 thyme sprigs
3 bay leaves
Watercress sprigs

1. Preheat oven to 325°. Rub short ribs all over with salt and pepper. Heat a 6- to 8-qt. dutch oven over medium-high heat. Add oil and brown short ribs in 2 batches on all sides, turning as needed, 10 minutes per batch. Transfer short

ribs to a large plate and set aside.

2. Reduce heat to medium and add onions, carrots, celery, and garlic to pot. Cook, stirring often, until vegetables are soft and lightly browned, about 25 minutes. Add tomato paste, wine, broth, thyme, and bay leaves and stir to release any brown bits. Bring to a boil and cook about 5 minutes to concentrate flavors. Return short ribs to pot and cover.
3. Braise in oven until ribs are nearly tender when pierced with a fork, 1½ to 2 hours. Uncover and cook until a fork slides right into meat, 30 minutes more. With a slotted spoon, transfer ribs to a 9- by 13-in. baking dish. Set ribs aside.
4. Strain juices from pot into a bowl, pressing vegetables to release liquid. Discard vegetables and return juices to pot.
5. Increase oven to 400° and set rack in upper third. Bring juices to a boil over high heat, tip pot, and skim fat with a shallow spoon. Boil until sauce is reduced to about 2 cups, 20 to 25 minutes.
6. Ladle about 1 cup sauce over ribs (save remaining sauce for other uses). Roast ribs, spooning sauce over them several times, until heated through and glazed, 15 to 25 minutes. Set meat on plates, spoon on sauce, and top with a little watercress.

MAKE AHEAD *Through step 4, up to 1 day, chilled, with meat added to juices in pot. In step 5, lift fat from cold juices; then transfer meat to baking dish and reduce juices (no need to skim fat).*

PER SERVING 632 Cal., 48% (306 Cal.) from fat; 62 g protein; 34 g fat (14 g sat.); 17 g carbo (fiber N/A); 819 mg sodium; 191 mg chol. GF (with GF broth)

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15AEBIAE



KOHLRABI, APPLE, and HORSERADISH RÉMOULADE

SERVES 6 (MAKES 5 CUPS) / 35 MINUTES

Bright with the flavors of crème fraîche and green apple, this crunchy salad tastes refreshing alongside the beef. A handheld slicer makes quick work of the prep.

- 2 tbsp. lemon juice
- 1 tbsp. horseradish sauce
- 1 tsp. Dijon mustard
- ½ cup crème fraîche
- ¾ tsp. fleur de sel
- About ¼ tsp. pepper
- ¾ lb. kohlrabi or celery root,
greens, coarse peel, and any
brown parts cut off
- 1 large green apple, cored and
quartered
- 2 tbsp. finely chopped flat-leaf
parsley, divided

1. In a medium bowl, combine lemon juice, horseradish, mustard, crème fraîche, salt, and ¼ tsp. pepper.
2. Thinly slice kohlrabi with a handheld slicer, then stack and cut into matchsticks, mixing it into dressing as cut. Repeat with apple. Stir in half of parsley and transfer to a serving bowl. Sprinkle with remaining parsley and more pepper.

MAKE AHEAD Up to 3 hours, chilled airtight.

PER SERVING 113 Cal., 60% (68 Cal.) from fat; 1.8 g protein; 7.6 g fat (4.8 g sat.); 10 g carbo (3.1 g fiber); 230 mg sodium; 17 mg chol. LC/LS/V



SAVE ROOM FOR DESSERT Get the chef's recipe for Crème Fraîche Ice Cream Sundaes at sunset.com.



Wine-pairing party tips

For McReynolds, pulling off a memorable meal comes down to a few principles. For our complete wine and beer pairing guide, go to sunset.com/pairings.

START WITH FOOD Plan your menu based on what's in season, and then choose the wines.

BODY TRUMPS COLOR For pairings, McReynolds' most important consideration is matching body: lighter-bodied wines with lighter foods, and vice versa. But adding rich, savory ingredients (roasted nuts, cheese, and griddled vegetables, say) can also make a salad red wine-friendly.

REMEMBER THE BASE NOTES Each course should have exciting flashes, but not so many strong flavors that it's distracting. (Think rich meat plus potatoes.)

ADD TEXTURE Something crisp or raw cleanses the palate.

STOCK UP For a party, about a half-bottle of wine per person total is a good rule of thumb, "though my friends might want more," McReynolds confesses. Aim for three different wines over the course of a meal, poured from lightest to darkest.

KEEP IT SIMPLE Stick to dishes that aren't too complicated and, though it may sound obvious, prep as much as you can before guests arrive; their ring at the door is "not the time to crack open the pomegranates and wrestle out the seeds." 

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WEEKNIGHT COOKING

CLAMS with PASTA and BACON

SERVES 4 / 30 MINUTES

Spanish *fideos*—short, thin noodles—give this dish a satisfying heft. If your grocery store doesn't carry them, use angel-hair pasta instead. Serve family-style right out of the pot or in a large bowl.

2 tbsp. salted butter	1/2 tsp. pepper
1 tbsp. extra-virgin olive oil	3 lbs. clams (about 2-in. diameter), scrubbed
10 oz. (2 cups) <i>fideos</i> or crushed angel-hair pasta nests	6 oz. bacon, thinly sliced crosswise
2 medium shallots, thinly sliced	1/2 cup coarsely chopped flat-leaf parsley
1 thyme branch	1 lemon, quartered
1 cup dry white wine	

1. Heat butter and oil in a large dutch oven over medium heat. Add pasta, shallots, and thyme and cook, stirring constantly, until most of pasta is toasted (it won't be evenly toasted), about 5 minutes.
2. Add wine, 1³/₄ cups water, and the pepper. Stir in clams and cook, covered, stirring occasionally, until clams open, about 10 minutes. Discard any clams that don't open. Remove thyme branch.
3. Meanwhile, put bacon in a medium frying pan and set over medium heat. Cook, stirring often, until bacon is crisp, about 8 minutes. Drain on paper towels.
4. Stir parsley and half of bacon into clams. Transfer to a large serving bowl and sprinkle with remaining bacon. Serve with lemon wedges.

PER SERVING 553 Cal., 28% (155 Cal.) from fat; 27 g protein; 17 g fat (6.2 g sat.); 58 g carbo (2.2 g fiber); 430 mg sodium; 65 mg chol. LS



GRILLED PEAR, CHICORY, and ENDIVE SALAD

SERVES 4 / 30 MINUTES

When grilled, pears take on an appealing savoriness. Paired with rich nuts, cheese, and a variety of cold-weather greens, they make an unusual (and quick) main-course salad.

- | | |
|--|---|
| 4 small firm-ripe pears, such as Anjou, Bartlett, or Bosc (about 2 lbs. total) | 2 small heads frisée |
| ½ cup plus 1 tbsp. extra-virgin olive oil | 2 Belgian endives |
| ¾ tsp. kosher salt, divided | 3 tbsp. sherry vinegar |
| ½ tsp. pepper, divided | 1½ tbsp. Dijon mustard |
| 1 small head radicchio | ½ cup flat-leaf parsley leaves |
| | ¾ cup toasted walnuts |
| | 3 oz. ricotta salata or pecorino cheese |

1. Heat a grill to medium-high (about 450°). Quarter pears lengthwise; stem and core. Toss pears in a bowl with 1 tbsp. oil; season with ¼ tsp. *each* salt and pepper. Grill pears until lightly charred, 2 to 3 minutes per side.

2. Meanwhile, tear radicchio, frisée, and endives into 2- to 3-in. pieces. You should have about 12 cups.
3. In a large bowl, whisk together vinegar, mustard, and remaining ½ tsp. salt and ¼ tsp. pepper. Slowly whisk in remaining ½ cup oil.
4. Combine parsley, walnuts, and ricotta in a food processor; pulse until coarsely ground.
5. Toss warm pears and chicories in vinaigrette. Spread about 2 tbsp. walnut-ricotta mixture on each of 4 plates, then top with salad. Scatter remaining walnut-ricotta mixture over salads. 🍴

PER SERVING 594 Cal., 76% (450 Cal.) from fat; 8.4 g protein; 51 g fat (10 g sat.); 29 g carbo (7.4 g fiber); 459 mg sodium; 5.3 mg chol. LS/V



Great Cooking Starts With Great Ingredients



In *Cook Taste Savor*, you'll learn the secrets to selecting, cooking and enjoying 16 of the West's most versatile — and iconic — foods, from avocados and artichokes to berries, chiles, fresh lamb, crab, and more. With guidance from the editors of *Sunset* magazine, the region's premier lifestyle resource, you will discover the secret to Western chefs' and home cooks' success in the kitchen: starting with the freshest ingredients is the easiest way to delicious meals.

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SUPERIOR JUDGMENTS

When the best wine tasters in the West evaluate nearly 3,000 bottles, fascinating trends emerge—to say nothing of an extraordinary shopping list. *By Sara Schneider*



THERE'S SOMETHING you should know about the sea of medals in the marketplace from wine competitions: They're only as good as the judges who award them. The reliability of results varies widely among competitions, hinging entirely on the tasting experience of the judges.

I knew all that when we floated the idea of launching a *Sunset* wine competition, and I was ready to quash the plan unless we could sign the best judges in the West. We made a wish list—who would our ideal panel include? Master Sommeliers and Masters of Wine, seasoned wine journalists, experienced winemakers and retailers—in short, professionals who've tasted and evaluated wine on a constant basis for a very long time. When I invited my dream team, the overwhelming response was, "Absolutely, I'd love to be part of that!" And I knew our medals would mean something.

In this fourth year of the *Sunset* International Wine Competition (judged at *Sunset's* headquarters in April), the expertise of the team was more impressive than ever. The judges—in panels of three—tasted each wine blind, discussed its merits or flaws, then scored it. It's hard work (honestly), with judges evaluating nearly 100 bottles a day. (Little wonder they broke loose after hours in our dinnertime photo booth.) We awarded medals based on the average of panelists' scores. Finally, the highest-scoring wine in each category earned Best in Class status (a truly remarkable collection—see page 97).

When I studied the overall results, I discovered cool trends—types of wine that scored higher than ever before, bottles that are screaming deals, unknown labels that performed right up there with the biggies in their categories. I've highlighted the groups I'm especially excited about on pages 96–97. Following that is a list of all our 2015 Gold and Silver Medal winners (at sunset.com/2015medals we've added the Bronze too). It makes a highly trustworthy shopping guide, with deserving bottles for your dinner table or gift list.

Photographs by THOMAS J. STORY



Scenes from the competition—flights of wine in every color; expert sippers (from top: Jim Blumling, Mark Chandler, Kimberlee Nicholls).



"THE JUDGES WERE ARTICULATE AND FAIR AND SOUGHT OUT THE VERY BEST WINES TO REWARD. WE WERE GLAD TO HAVE TIME OUT TO BALANCE THE SERIOUSNESS OF OUR TASK!"

—BOB BETZ, MASTER OF WINE (SHOWN CENTER RIGHT)

BEST BUYS

THE REAL DEAL

Who doesn't like tips from the pros on inexpensive wines that don't taste that way? From stylish Chardonnay to solid Cabernet, these bottles—priced at \$15 or less—scored admirably alongside their more expensive counterparts.

Baron Philippe de Rothschild 2014 "Anderra" Sauvignon Blanc (Valle Central, Chile; \$11)

Cosentino Winery 2013 "The Zin" Zinfandel (Lodi; \$15)

Dobbes 2013 "Wine by Joe" Pinot Gris (Willamette Valley; \$14)

Estancia 2013 Pinot Noir (Monterey County; \$14)

J. Lohr 2013 "Bay Mist" White Riesling (Monterey County; \$10)

LangeTwins Family Winery and Vineyards 2013 Estate Grown Chardonnay (Clarksburg; \$15)

Mer Blanc 2014 Merlot Rosé (North Coast; \$15)

Old Soul 2012 "Pure Red" (California; \$14)

Rancho Sisquoc 2014 Flood Family Vineyards Riesling (Santa Barbara County; \$12)

Seven Falls 2012 Chardonnay (Wahluke Slope; \$15)

The Path 2013 Cabernet Sauvignon (California; \$11)

Tom Gore Vineyards 2013 Cabernet Sauvignon (California; \$15)

Villa Maria 2014 "Private Bin" Sauvignon Blanc (Marlborough, New Zealand; \$13)

Waterbrook 2014 Sangiovese Rosé (Columbia Valley; \$12)

Woodwork 2013 Batch No. 7 Pinot Noir (Central Coast; \$15)



ZINS IN BALANCE

No one does Zinfandel like California, but for a couple of decades, alcohol levels got out of hand. This year, our judges found restraint they loved. Some of these bottles aren't cheap as Zin goes, but they're well balanced.

Black Stallion Estate Winery 2012 Monte Rosso Vineyard Zinfandel (Sonoma County; \$45)

Clavo Cellars 2010 "Desperado" Zinfandel (Paso Robles; \$30)

Dashe 2012 Florence Vineyard Zinfandel (Dry Creek Valley; \$35)

Dry Creek Vineyard 2013 Heritage Vines Zinfandel (Sonoma County; \$20)

Francis Ford Coppola Director's Cut 2013 Zinfandel (Dry Creek Valley, Sonoma County; \$27)

La Storia by Trentadue 2013 Block 303 Zinfandel (Alexander Valley, Sonoma County; \$32)

Ordaz Family Wines 2012 Montecillo

Vineyard Zinfandel (Sonoma Valley; \$42)

Parmesan 2013 Alegría Vineyard Zinfandel (Russian River Valley; \$35)

Rodney Strong Estate Vineyards 2012 "Knotty Vines" Zinfandel (Northern Sonoma, Sonoma County; \$25)

Sbragia 2012 "Gino's Estate" Zinfandel (Dry Creek Valley, Sonoma County; \$44)

St. Francis 2012 Giovanetti Vineyard Old Vines Zinfandel (Russian River Valley; \$48)

Viaggio On The River Estate and Winery 2012 "Little Missy" Zinfandel (Lodi; \$26)

BOTTLES: JEFFERY CROSS (6)

"KNOWING HOW WILDLY POPULAR CHARDONNAY IS, OUR PANEL HAD GREAT FUN FINDING ONES THAT DELIVER BOTH SUBTLETY AND PLEASURE."

—KIMBERLY NOELLE CHARLES, WINE PUBLICITY AND MARKETING EXECUTIVE



NEW KINGS OF RED

A full morning of judging nothing but big, structured Cabernet Sauvignons is a picnic of sorts—in that it takes a whole lot of roast beef to tame the tannins (a professional wine-taster's trick). These are the Gold Medal versions of the classic Bordeaux variety. West Coast vintners are making them better than ever now.

Browne Family Vineyards
2012 Cabernet Sauvignon
(Columbia Valley; \$35)

Hoyt Family Vineyards
2011 Cabernet Sauvignon
(Paso Robles; \$52)

Obelisco Estate 2012
Estate Grown "Ill Nefer"
Cabernet Sauvignon
(Red Mountain; \$125)

Perata Vineyards 2009
Cabernet Sauvignon (Yount-
ville, Napa Valley; \$48)

Punch Vineyards 2012
Cabernet Sauvignon
(California; \$35)

Roberts+Rogers 2012
Cabernet Sauvignon
(Howell Mountain,
Napa Valley; \$100)

Rodney Strong 2012
"Symmetry" Meritage
(Alexander Valley,
Sonoma County; \$55)

Sebastiani 2012
Cabernet Sauvignon
(Alexander Valley; \$40)

Vörös 2012 Frediani Vine-
yard Cabernet Sauvignon
(Napa Valley; \$79)

THE BLEND TREND

The fastest-growing category of wine today? "Miscellaneous red blends." Some have so many varieties sharing space in one bottle that you'd be forgiven for thinking the wine-maker just tossed everything left in her tanks together at the end of the day. But in the best, disparate grape varieties complement one another and fill in one another's holes, to create a complete—delicious—wine.

**Biddle Ranch Vine-
yard** 2012 "Evviva"
(San Luis Obispo
County; \$49)

Husch 2013
Garzini Ranch Old
Vines "Heritage"
(Mendocino; \$30)

Jeff Cohn Cellars
2013 "The Impos-
tor" (California; \$35)

Ledson 2011 Estate
Reserve "Caudelies"

(Sonoma County; \$62)
Muscuardini 2012
"Fortuna" (Sonoma
Valley; \$54)

Nine Hats 2012 Red
(Columbia Valley;
\$25)

Oakville Ranch
2012 Field Blend
(Napa Valley; \$55)

Vina Robles 2012
"Red4" (Paso
Robles; \$17)



BEST OF THE BEST

Winners' Circle

The highest-scoring wine in each category earned Best of Class status. At every price level, these bottles represent fine wines at tremendous value.

Aratás 2011 Petite Sirah
(Napa Valley; \$45)

Elizabeth Chambers Cellar
2013 Pinot Gris
(Willamette Valley; \$18)

Gloria Ferrer 2006 Late
Disgorged "Royal
Cuvée" Brut (Carneros; \$37)

Hearst Ranch Winery 2011
"Chileano" Tempranillo
(Paso Robles; \$30)

J. Christopher 2012 "Dundee
Hills Cuvée" Pinot Noir
(Dundee Hills; \$39)

J. Lohr 2011 "Cuvée St. E"
Red Bordeaux Blend
(Paso Robles; \$50)

Kenneth Volk Vineyards 2014
Riverbench Vineyard Albariño
(Santa Maria Valley; \$30)

Lava Cap 2014 Sauvignon
Blanc (El Dorado; \$18)

Mattina Fiore 2012 Murmur
Vineyard Grenache
(Santa Maria Valley; \$60)

Northstar 2011 Premier Merlot
(Columbia Valley; \$85)

SummerWood 2011 "Diosa" Red
Rhône Blend (Paso Robles; \$60)

Weatherborne 2013 Pinot Noir
(Sta. Rita Hills; \$35)



Chardonnay on the rise

Americans' favorite wine—by a long shot—is Chardonnay. It's not shocking, then, that our judges had endless flights of the white to tackle, sorting the interesting from the bland. The good news: They found many more bottles cracking the ranks of interesting this year. Here are some of the best.

Baileyana 2013
"Firepeak" Chardon-
nay (Edna Valley;
\$28)

**Buena Vista Vinicul-
tural Society** 2013
"Jovita's Selection"
Chardonnay
(Sonoma Coast,
Sonoma County; \$40)

Donelan 2013 "Nan-
cie" Chardonnay (So-
noma County; \$48)

Ernest Vineyards
2013 "The Bombar-
dier" Chardonnay
(Russian River Valley,
Sonoma County; \$38)

Francis Ford Coppola
Director's Cut 2013
Chardonnay (Russian
River Valley, Sonoma
County; \$21)

**Frank Family Vine-
yards** 2013 Chardon-
nay (Carneros; \$35)

J. Lohr 2013 Arroyo
Vista Chardonnay
(Arroyo Seco,
Monterey; \$25)

Laetitia 2013 Estate
Chardonnay (Arroyo
Grande Valley; \$20)

La Rochelle Wines
2012 Ferrington
Vineyard "Recherché

Reserve" Chardon-
nay (Anderson Valley;
\$65)

**Sanford Winery and
Vineyards** 2013 "Flor
de Campo" Chardon-
nay (Santa Barbara
County; \$20)

**Trione Vineyards &
Winery** 2012 River
Road Ranch Char-
donnay (Russian
River Valley; \$34)

Venge Vineyards
2013 Maldonado
Vineyard "Dijon
Clones" Chardonnay
(Napa Valley; \$39)

Meet our competition judges

Honorary chairs

JOEL PETERSON Founder and Winemaker, Ravenswood; Senior Vice President, Constellation Brands

SARA SCHNEIDER Wine Editor, *Sunset*

Panelists

BRYAN AVILA Consulting Winemaker, Winecraft; Auditor, California Sustainable Winegrowing Alliance

NEIL BERNARDI Vice President of Winemaking, Duckhorn Wine Company

BOB BETZ Master of Wine; Founder and Winemaker, Betz Family Winery

JIM BLUMLING Group Vice President of Liquor, Albertson's Safeway

VIRGINIE BOONE California Reviewer, *Wine Enthusiast*

RANDY CAPAROSO Editor-at-Large, *The SOMM Journal*; Editor, *Iodiwine.com*; Contributing Editor, *Tasting Panel Magazine*

TINA CAPUTO Editor-in-Chief, *Vineyard & Winery Management Magazine*

MARK CHANDLER Proprietor, Chandler & Company Wine Consultancy

KIMBERLY NOELLE CHARLES Diploma in Wine and Spirits; Founder, Charles Communications Associates

KATHERINE COLE Author, *How to Fake Your Way Through a Wine List*; Wine Columnist, *The Oregonian*

PATRICK COMISKEY Senior Correspondent, *Wine & Spirits*

COLE DANEHOWER Publisher, *essentialnorthwestwines.com*; Author, *Essential Wines and Wineries of the Pacific Northwest*

LAURIE DANIEL Wine Writer, Bay Area News Group and *Wines & Vines*

MIKE DUNNE Wine Columnist, *Sacramento Bee*

GARY EBERLE General Partner and Enologist, Eberle Winery

EVAN GOLDSTEIN Master Sommelier; President and Chief Education Officer, Full Circle Wine Solutions

PETER GRANOFF Master Sommelier; Co-Owner, Ferry Plaza Wine Merchant and Oxbow Cheese & Wine Merchant

WES HAGEN Brand Ambassador and Consulting Winemaker, J. Wilkes Wines

GILIAN HANDELMAN Education Director, Jackson Family Wines

KATHRYN HOUSE Founder, House of Wine

BEN HOWE Associate Winemaker, Stoller Family Estate

MARGIE FERREE JONES Certified Wine Educator; Certified Sommelier; Professor, Collins College of Hospitality Management, Cal Poly, Pomona

ADAM LAZARRE Head Winemaker, Wine Hoologans; Owner, LaZarre Wines

STEVE LOHR Chairman and CEO, J. Lohr Vineyards & Wines

PETER MARKS Master of Wine; Vice President of Education, Constellation Academy of Wine

ELAINE MARSHALL Advanced Certified Wine Professional; Wine Educator, Culinary Institute of America; Owner, Marshall Wine Company

TIM MARSON Master of Wine; Buyer, Global Wine Company

ROB MCNEILL Director of Winemaking, Don Sebastiani & Sons

DAVID "MERF" MERFELD Winemaker, Northstar Winery

SALLY MOHR Master Sommelier

LINDA MURPHY Contributor, *Decanter*; Columnist, *winereviewonline.com*; Coauthor, *American Wine*

KIMBERLEE NICHOLLS Winemaker, Markham Vineyards

ERIK OLSEN Vice President and General Manager, Clos du Bois Winery

ANDY PERDUE Editor, *Great Northwest Wine*; Wine Columnist, *The Seattle Times*

RON RAWLINSON National Wine Sales

CHRISTIAN ROGUENANT Vice President for Winemaking, Niven Family Wine Estate

CHRISTOPHER SAWYER Wine Writer; Sommelier; Founder, *sawyersomm.com*

LESLIE SBROCCO Founder, Thirsty Girl; Author, *Wine for Women*; KQED TV Host, *Check, Please!*

DAWN SMITH Sommelier, John Howie Steak

JEFFREY STAMBOR Director of Winemaking, Beaulieu Vineyard

DAVID STEVENS Senior Consultant, Davon International

THOMAS K. STUTZ Winemaker, La Rochelle

SEAN P. SULLIVAN Reviewer, *Wine Enthusiast*; Founder and Author, *Washington Wine Report*

TIM TEICHGRAEBER Wine and Spirits Writer, *Opus Vino*, *Vineyard and Winery Management*, *decanter.com*

KARL WENTE Chief Winemaker, Wente Vineyards

ROBERT WHITLEY Wine Columnist, *Creators Syndicate*; Publisher, *winereviewonline.com*

TIM WONG Vice President of Winemaking, Delicato Family Vineyards

DEBBIE ZACHAREAS Co-Owner, Ferry Plaza Wine Merchant and Oxbow Cheese & Wine Merchant

Logistics manager

REBECCA MURPHY Founder, *Dallas Morning News* & *TexSom International Wine Awards*



Judges unwind in our photo booth, from top: Debbie Zachareas and Leslie Sbrocco; Tim Marson; Erik Olsen; Tim Teichgraeber, Tina Caputo, Wes Hagen, and Christopher Sawyer; David Stevens.



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NEW WORLD WHITES

ALBARIÑO

★ **Kenneth Volk Vineyards 2014 Riverbench Vineyard Albariño** (Santa Maria Valley; \$30) A pretty wine with floral aromas and a crisp, refreshing mouthful of ripe pear, papaya, and citrus flavors. It has great verve and a forever finish.



www.tangentwines.com

Tangent 2014 Paragon Vineyard Albariño (Edna Valley; \$17) Striking acidity makes this wine super-fresh-tasting and juicy, with ripe passionfruit and tangy citrus.

Abacela 2014 Estate Grown Albariño (Umpqua Valley, Southern Oregon; \$21)

Bokisch Vineyards 2014 Terra Alta Vineyard Albariño (Clements Hills, Lodi; \$18)

Cambiata 2014 Estate Grown Albariño (Monterey; \$22)

Mariposa 2014 Albariño (Edna Valley; \$24)

CHARDONNAY: UNOAKED



www.atozwine.com

A to Z 2013 "No Wood" Chardonnay (Oregon; \$14)

Lincourt 2013 "Steel" Chardonnay (Sta. Rita Hills; \$18)

CHARDONNAY: 2012

★ **La Rochelle Wines 2012 Ferrington Vineyard "Recherché Reserve" Chardonnay** (Anderson Valley; \$65) The spicy-oak aromas and finish frame vibrant peach, lime, and tangerine fruit. It's complex, racy, and long.

Calstar Cellars 2012 Chardonnay (Sonoma Coast; \$29) Good acidity carries sweet apple through a satisfying, nicely balanced mid-palate.

La Rochelle Wines 2012 Dutton Ranch, Morelli Lane Vineyard "Recherché Reserve" Chardonnay (Russian River Valley, Sonoma County; \$65) With excellent length and acidity, this one has brisk citrus and green apple flavors, followed by subtle oak on the finish.

Seven Falls 2012 Chardonnay (Wahlake Slope; \$15) At once elegant and voluptuous, there is nice vanillin and butterscotch character here, with firm structure to support the ripe fruit.

Trione Vineyards & Winery 2012 River Road Ranch Chardonnay (Russian River Valley; \$34) A lighter Chardonnay that still has plenty of flavor and complexity. Subtle spice seasons the bright, juicy green apple and citrus fruit, and the finish is bracing and long.

Clos Pegase 2012 Mitsuko's Vineyard Chardonnay (Carneros, Napa Valley; \$30)

Franciscan Estate 2012 "Cuvée Sauvage" Chardonnay (Carneros, Napa Valley; \$40)

Herzog 2012 Special Reserve Chardonnay (Russian River Valley, Sonoma County; \$40)

Jekel Vineyards 2012 "Gravelstone" Chardonnay (Arroyo Seco, Monterey; \$18)

Lynmar Estate 2012 Quail Hill Vineyard Chardonnay (Russian River Valley; \$55)

Mazzocco Sonoma 2012 Stuhlmuller Vineyard Reserve Chardonnay (Alexander Valley; \$36)

McIntyre Vineyards 2012 Estate Block K-1 Chardonnay (Santa Lucia Highlands; \$42)

Sanctuary 2012 Heintz Vineyard, Dutton Ranches Chardonnay (Russian River Valley; \$30)

Silvestri 2012 Estate Chardonnay (Carmel Valley; \$25)

Sonoma-Cutrer 2012 “Les Pierres” Chardonnay (Sonoma Coast, Sonoma County; \$36)

Stephen Vincent 2012 Chardonnay (Sonoma County; \$13)

CHARDONNAY: 2013

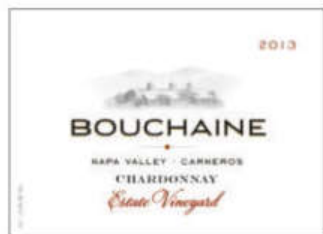
★ **Laetitia 2013 Estate Chardonnay** (Arroyo Grande Valley; \$20) Minerality, brisk acidity, and tangy lime, lemon, and quince flavors make this a lively, refreshing drink, with a caramel-oak edge.

Acacia 2013 Chardonnay (Carneros; \$22) The palate is energetic and focused, delivering tangerine, pineapple, and lemon-lime character; hints of fennel and roasted cashews; and a finish that's pretty and precise.



www.baileyana.com

Baileyana 2013 “Firepeak” Chardonnay (Edna Valley; \$28) An elegant, understated wine that's a good sipper and a great food wine. Fresh peach and apple flavors, taut acidity, judicious oak, and minerality complete the pretty picture.



www.bouchaine.com

Bouchaine 2013 Estate Vineyard Chardonnay (Carneros, Napa Valley; \$35) Bright and fruity, with floral aromas, crisp apple and pear flavors, and excellent acidity.

Buena Vista Vinicultural Society 2013 “Jovita’s Selection” Chardonnay (Sonoma Coast, Sonoma County; \$40) Lots of toasty oak here and enough plump apricot and peach fruit to match it. This one is round, rich, and bright with acidity.

Donelan 2013 “Nancie” Chardonnay (Sonoma County; \$48) Great richness and minerality to go with crisp apple and pear flavors, with hints of vanilla and toast. Scintillatingly fresh and long on the finish.

Eberle 2013 Eberle Estate Vineyard Chardonnay (Paso Robles; \$22) An apple lover's wine, this one offers scents and flavors of spiced apple, applesauce, and apricot, with good density and rich texture.



www.ernestvineyards.com

Ernest Vineyards 2013 “The Bombardier” Chardonnay (Russian River Valley, Sonoma County; \$38) Opulent apple and pear fruit, silky texture, oak spice, and a healthy alcohol level make this a crowd-pleasing Chardonnay suited to sipping and serving with salmon and cream-sauced dishes.

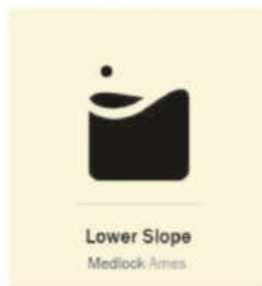
Francis Ford Coppola Director's Cut 2013 Chardonnay (Russian River Valley, Sonoma County; \$21) Tightly wound and focused, with lemon oil and lemon cream flavors and textures. Wonderfully balanced and long.

Francis Ford Coppola Votre Santé 2013 Chardonnay (California; \$14) A delicious, everyday-drinking Chardonnay with bright apple, pear, and yellow stone fruit aromas and flavors. While on the simple side, it's a satisfying drink.

Frank Family Vineyards 2013 Chardonnay (Carneros; \$35) There's a lean, clean balance here of crisp citrus, green apple, and tropical fruit, with oak spice and a touch of minerality.

J. Lohr 2013 Arroyo Vista Chardonnay (Arroyo Seco, Monterey; \$25) Lavish oak, ripeness, and yeasty complexity signal classic California Chardonnay.

LangeTwins Family Winery and Vineyards 2013 Estate Grown Chardonnay (Clarksburg; \$15) There's a delicate floral note to this lemon custard-leaning, slightly creamy, spicy wine, with excellent richness for the price.



www.medlockames.com

Medlock Ames 2013 “Lower Slope” Chardonnay (Russian River Valley, Sonoma County; \$40) Floral aroma of honeysuckle leads to decadent crème brûlée, citrus, and pear flavors. Lively acidity marks the long finish.

Punch Vineyards 2013 “Proof of the Pudding” Chardonnay (Carneros, Napa Valley; \$35) Crackling acidity and zesty citrus and pineapple flavors beautifully balance the wine's richness. A touch of oak spice adds complexity.

Rodney Strong 2013 Chardonnay (Sonoma County; \$17) Ripe melon and mandarin orange flavors shine in this lightly oaked wine, with a savory herb component and lush texture.

Sanford Winery and Vineyards 2013 “Flor de Campo” Chardonnay (Santa Barbara County; \$20) Juicy pear, pineapple, and other tropical fruits have nutmeg spice and brisk acidity to keep them fresh.

Talley Vineyards 2013 Chardonnay (Arroyo Grande Valley; \$27) This Chablis-like Chardonnay is bone-dry and minerally, with tangy lemon and grapefruit aromas and flavors and a mouth-watering finish.

Venge Vineyards 2013 Maldonado Vineyard “Dijon Clones” Chardonnay (Napa Valley; \$39) Shows a lot of power for Chardonnay, with sweet, ripe nectarine and lemon curd flavors drizzled with butterscotch and big alcohol. Beautifully balanced for this weight and richness.

Adelaida 2013 HMR Vineyard Chardonnay (Paso Robles; \$40)

Buena Vista 2013 Chardonnay (Carneros; \$20)

Cambridge 2013 Cold Creek Vineyard Chardonnay (Carneros; \$20)

Chateau Ste Michelle 2013 Cold Creek Vineyard Chardonnay (Columbia Valley; \$25)

Clos du Bois 2013 “Calcaire” Chardonnay (Russian River Valley, Sonoma County; \$40)

Clos Pegase 2013 Mitsuko's Vineyard Estate Grown Chardonnay (Carneros, Napa Valley; \$30)

Cupcake Vineyards 2013 Chardonnay (Central Coast; \$14)

DeLoach Vineyards 2013 Chardonnay (Sonoma County; \$17)

Fetzer 2013 “Sundial” Chardonnay (California; \$9)

Forgeron Cellars 2013 Chardonnay (Columbia Valley; \$28)

Francis Coppola Diamond Collection 2013 Black Label “Pavilion” Chardonnay (Santa Lucia Highlands; \$20)

Francis Coppola Diamond Collection 2013 Gold Label Chardonnay (Monterey County; \$16)

Francis Coppola Director's 2013 Chardonnay (Sonoma County; \$17)

Francis Coppola Sofia 2013 Chardonnay (Monterey County; \$19)

Franciscan Estate 2013 Chardonnay (Napa Valley; \$18)

Ghost Pines 2013 Sonoma, Monterey & Napa Counties Winemaker's Blend Chardonnay (California; \$20)

Gnarly Head 2013 Chardonnay (California; \$10)

Harney Lane 2013 Chardonnay (Lodi; \$24)

Hughes Family Vineyards 2013 Chardonnay (Sonoma Mountain; \$40)

Huston Vineyards 2013 Private Reserve Chardonnay (Snake River Valley; \$24)

Irony 2013 Small Lot Reserve Chardonnay (Monterey County; \$14)

Ivory & Burt 2013 Chardonnay (Lodi; \$17)

Jordan 2013 Chardonnay (Russian River Valley, Sonoma County; \$30)

Le Vigne Winery 2013 Chardonnay (Paso Robles; \$18)

Little Black Dress 2013 Chardonnay (California; \$11)

McBride Sisters 2013 “Truvée” Chardonnay (Central Coast; \$15)

NEW WORLD WHITES *(continued)*

Mossback 2013 Chardonnay
(Russian River Valley; \$18)

Peacock Cellars 2013 Peacock Farms Reserve Chardonnay
(Arroyo Grande, Central Coast; \$35)

Retzlaff 2013 Chardonnay
(Livermore Valley; \$22)

Sand Point Family Vineyards 2013 Chardonnay (Lodi; \$13)

Save Me, San Francisco Wine Co. 2013 "Calling All Angels" Chardonnay (California; \$11)

Schmidt Family Vineyards 2013 Reserve Chardonnay
(Applegate Valley; \$26)

Schug 2013 Chardonnay
(Carneros; \$30)

Sea Monster 2013 Los Alamos Vineyard Chardonnay (Santa Barbara County; \$20)

Sonoma-Cutrer 2013 Chardonnay (Sonoma Coast; \$21)

St. Francis 2013 Behler Vineyard Chardonnay
(Sonoma Valley; \$26)

St. Francis 2013 Chardonnay
(Sonoma County; \$15)

The Dreaming Tree 2013 Chardonnay (Central Coast; \$15)

The Great American Wine Company by Rosenblum Cellars 2013 Chardonnay
(American; \$13)

Trapiche 2013 "Oak Cask" Chardonnay (Mendoza, Argentina; \$14)

Twisted 2013 Chardonnay
(California; \$8)

V. Sattui Winery 2013 Carsi Vineyard Chardonnay (Napa Valley; \$38)

Westerly 2013 Chardonnay
(Santa Barbara County; \$40)

Wild Horse Winery & Vineyards 2013 Chardonnay
(Central Coast; \$17)

Woodwork 2013 Batch No. 12 Chardonnay (Central Coast; \$15)

ZD Wines 2013 Chardonnay
(California; \$38)

CHARDONNAY: 2014

Sonoma Collection 2014 Growers Reserve "District 3" Chardonnay (Sonoma Coast; \$18)

DRY GEWÜRZTRAMINER

Hyland Estates 2013 Hyland Vineyard Gewürztraminer (McMinnville, Oregon; \$28) Enticing rose petal aromas, ginger spice, and crisp yellow stone fruit make for a classic dry Gewürztraminer.

Claiborne & Churchill 2014 Dry Gewürztraminer (Central Coast; \$22)

OFF-DRY GEWÜRZTRAMINER

Oak Farm Vineyards 2014 Lost Slough Vineyards Gewürztraminer (Clarksburg; \$20) True varietal aromas and flavors of rose petal, lychee, ginger spice, juicy pear, and crisp apple, with wonderful balance.

Fetzer 2013 "Shaly Loam" Gewürztraminer (Monterey County; \$10)

GRENAICHE BLANC

Cypher Winery 2014 Camp 4 Vineyard Grenache Blanc (Santa Barbara County; \$24) The apricot, peach, and pear aromas and flavors are textbook for Grenache Blanc. Crisp and clean, the wine is beautifully refreshing.

Cholame Vineyard 2013 "Summer Shade" Grenache Blanc (Santa Barbara County; \$24)

GRÜNER VELTLINER

Zocker 2014 Paragon Vineyard Estate Grown Grüner Veltliner (Edna Valley; \$20) This California version of the Austrian white variety is lively and crisp, with citrus and yellow stone fruit, spice, and a classic fresh lentil note.

Dancing Coyote 2014 Estate Grown Grüner Veltliner (Clarksburg; \$12)

Zocker 2013 Paragon Vineyard Estate Grown Grüner Veltliner (Edna Valley; \$20)

SWEET MUSCAT

★ **LangeTwins Family Winery and Vineyards 2013 Estate Grown Moscato** (Clarksburg; \$15) Textbook Muscat personality,

with orchard blossoms, peach nectar, and honey on full display. The sweetness is moderated by a slightly spritzzy mouthfeel and great balance.

Eberle 2014 Muscat Canelli (Paso Robles; \$18) Floral and crisp, with subtle hay, yeast, and cream notes adding dimension to the white peach and pear base, finishing on the sweet side.

Middle Sister NV "Sweet and Sassy" Moscato (California; \$12) Rich, ripe, and honeyed, with vivid peach and citrus and a soft, luxuriant finish.

Abiqua Wind Vineyard 2013 Estate "Collier's Early Muscat" (Willamette Valley; \$15)

Barefoot NV Sweet Moscato (California; \$7)

Gallo Family Vineyards NV Moscato (California; \$5)

Husch 2014 La Ribera Vineyards Muscat Canelli (Mendocino; \$16)

Mirassou Winery 2014 Moscato (California; \$12)

Moravia Wines 2014 "1885" Moscato (Fresno County; \$14)

Redtree 2013 Moscato (California; \$9)

St. Supéry Estate Vineyards & Winery 2013 Estate Grown Moscato (Napa Valley; \$25)

PINOT BLANC

Navarro Vineyards 2014 Pinot Blanc (Mendocino; \$15)

PINOT GRIS



www.ElizabethChambersCellar.com

★ **Elizabeth Chambers Cellar 2013 Pinot Gris** (Willamette Valley; \$18) Bold, clean, and bright, with tangerine flavors and a kiss of sweet herbs. Downright delicious.

Dobbies 2013 "Wine by Joe" Pinot Gris (Willamette Valley; \$14) A racy wine with a complex

mix of lemongrass, kiwi fruit, and green apple flavors, backed by nervy acidity.

Handley 2014 Pinot Gris (Anderson Valley; \$20) Perfectly balanced in kiwi fruit, lemongrass, white peach, and tangerine flavors, with mouth-watering acidity and a hint of earthy hay on the finish.

King Estate 2014 Vintage Select "Signature Collection" Pinot Gris (Oregon; \$18) Bright and juicy apple and pear fruit gets a snap of lemon-lime acidity, making a generous and refreshing drink.



www.CRUwineco.com

Mariposa 2014 Pinot Grigio (Arroyo Seco; \$18) Crisp texture, minerality, and juicy lemon, grapefruit, and pineapple flavors make this a terrific warm-weather quaff.

Soléna 2014 Pinot Gris (Willamette Valley; \$20) Lovely floral aromas lead to a lean, brisk palate of lemon zest, lime, yellow stone fruit, and lemongrass. Focused and pure.

Acrobat 2014 Pinot Gris (Oregon; \$13)

Coppola Rosso & Bianco 2014 Pinot Grigio (California; \$11)

Francis Coppola Diamond Collection 2014 Emerald Label Pinot Grigio (California; \$16)

Girl & Dragon 2014 Pinot Grigio (California; \$14)

HandCraft by Cheryl Indelicato 2014 "Artisan Collection" Pinot Grigio (California; \$12)

Little Black Dress 2013 Pinot Grigio (California; \$10)

Ménage à Trois 2014 Pinot Grigio (California; \$12)

Middle Sister NV "Drama Queen" Pinot Grigio (California; \$12)

Montevina 2014 "Glass Falls" Pinot Grigio (California; \$10)

Nine Hats 2014 Benches Vineyard Pinot Gris (Horse Heaven Hills; \$12)

Portlandia 2014 Pinot Gris
(Oregon; \$22)

Twirl 2013 Pinot Grigio
(California; \$12)

Wine Sisterhood NV “Passionate” Pinot Grigio (California; \$12)

DRY RIESLING



www.bouchaine.com

Bouchaine Bacchus Collection 2014 Las Brisas Vineyard Riesling (Carneros; \$24) Light-bodied and crisp, with vivid floral aromas, flavors of lychee and citrus, and a long, mouth-watering finish.

Chateau Ste Michelle 2013 Dry Riesling (Columbia Valley; \$10)

Grace Lane 2013 Riesling
(Yakima Valley, Washington; \$11)

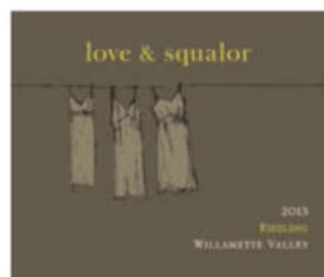
Trefethen Family Vineyards 2014 Dry Riesling (Oak Knoll District, Napa Valley; \$25)

Wente Vineyards 2013 Estate Grown “Riverbank” Riesling
(Arroyo Seco, Monterey County; \$15)

BARELY OFF-DRY RIESLING

Jekel Vineyards 2014 Riesling (Monterey; \$15) A plush, mouth-filling Riesling with hints of apple blossom, Gala apple, peach, and apricot followed by a clean, lip-smacking finish.

Chateau Ste Michelle & Dr. Loosen 2013 “Eroica” Riesling
(Columbia Valley; \$20)



www.loveandsqualorwine.com

Love & Squalor 2013 Riesling
(Willamette Valley; \$18)

Milbrandt Vineyards 2013 Evergreen Vineyard “Traditions” Riesling
(Columbia Valley; \$13)

OFF-DRY RIESLING

★ **Rancho Sisquoc 2014 Flood Family Vineyards Riesling** (Santa Barbara County; \$12) Seductive honeysuckle, peach, and mango aromas flood the nose and lead to a succulent palate of yellow stone fruit, citrus, and gentle herbs. This is a knockout sweeter style of Riesling, with excellent balancing acidity.

A to Z 2014 Riesling (Oregon; \$15) A complex mélange of crunchy apple, ripe pear, orange oil, lemongrass, and lavender character is delivered with a nice balance of sweetness and acidity.

Fetzer 2013 “Goosefoot Road” Riesling (Monterey County; \$10) Vibrant acidity balances the sweet green apple, pear, and apricot fruit.

Henry Earl Estates 2013 Riesling (Wahlukle Slope; \$20) Clean and bright, with a rich entry of apple, Asian pear, lime zest, and minerality. Bold honey and apple make for a long finish.

J. Lohr 2013 “Bay Mist” White Riesling (Monterey County; \$10) The gravel-road-after-a-summer-rain aroma is textbook Riesling. Lemon, tangerine, and pear flavors are backed by nervy acidity.

Navarro Vineyards 2014 “Deep End” Riesling (Anderson Valley, Mendocino; \$29) Ripe apple, pear, and a twist of lime highlight this off-dry wine that finishes crisp and bright.

J Wrigley Vineyards 2014 Riesling (McMinnville, Willamette Valley; \$20)

Latah Creek 2013 Familia Vineyards Riesling (Ancient Lakes of Columbia Valley; \$10)

SWEET RIESLING

Frisk 2014 “Prickly” Riesling
(Victoria, Australia; \$11)

Giesen 2013 Riesling
(New Zealand; \$14)

SAUVIGNON BLANC: 2012

Coquerel Family Wine Estates 2012 “Terroir Coquerel” Sauvignon Blanc (Calistoga, Napa Valley; \$32)

SAUVIGNON BLANC: 2013



www.orchardstationwinery.com

★ **Orchard Station Winery 2013 Sauvignon Blanc** (Russian River Valley; \$24) Steely minerality and white blossoms flood the nose of this elegantly lean wine with crisp grapefruit and lime flavors.

★ **Sterling Vineyards 2013 Sauvignon Blanc** (Napa County; \$18) A grassy, grapefruity wine that is refined and restrained, with excellent balance.

Huntaway 2013 Limited Edition Reserve Sauvignon Blanc (Marlborough, New Zealand; \$18) Pleasingly pungent grapefruit zest and crushed-leaf aromas lead to a dry, minerally palate of lively citrus fruit and white pepper spice.

Clos Pegase 2013 Mitsuko's Vineyard Musqué Clone Sauvignon Blanc (Carneros, Napa Valley; \$22)

Echo Bay 2013 Sauvignon Blanc (Marlborough, New Zealand; \$12)

Giesen 2013 “The Brothers” Sauvignon Blanc (Marlborough, New Zealand; \$20)

J. Lohr 2013 “Flume Crossing” Sauvignon Blanc (Monterey, Arroyo Seco; \$14)

Jamieson Ranch Vineyards 2013 Limited Production “Silver Spur” Sauvignon Blanc (Napa Valley; \$28)

Mt. Beautiful 2013 Sauvignon Blanc (North Canterbury, New Zealand; \$16)

Peace Water Winery 2013 “Bliss” Sauvignon Blanc (Napa Valley; \$24)

Petroni 2013 Estate Grown Sauvignon Blanc (Moon Mountain District, Sonoma County; \$24)

Picayune Cellars 2013 Sauvignon Blanc (Napa Valley; \$21)

Provenance Vineyards 2013 Estate Grown Sauvignon Blanc (Rutherford, Napa Valley; \$21)

Robert Mondavi Winery 2013 Fumé Blanc (Napa Valley; \$20)

Rodney Strong Estate Vineyards 2013 “Charlotte’s Home” Sauvignon Blanc (Northern Sonoma, Sonoma County; \$17)

SeaGlass 2013 Sauvignon Blanc (Santa Barbara County; \$12)

St. Supéry 2013 Estate “Dollahide” Sauvignon Blanc (Napa Valley; \$35)

Sterling 2013 Vintner’s Collection Sauvignon Blanc (Central Coast; \$15)

Wente Vineyards 2013 Estate Grown “Louis Mel” Sauvignon Blanc (Livermore Valley, San Francisco Bay; \$15)

SAUVIGNON BLANC: 2014



www.lavacap.com

★ **Lava Cap 2014 Sauvignon Blanc** (El Dorado; \$18) Admirably complex in its notes of white flowers, citrus, green apple, and flint. Crisp and supple, with a hint of vanilla, it’s a lively, balanced drink.

Astrolabe 2014 “Province” Sauvignon Blanc (Marlborough, New Zealand; \$23) Bright citrus and tropical fruit are rich and luxurious, yet the wine has great verve. Subtle gun flint and basil notes add interest.

Baron Philippe de Rothschild 2014 “Anderra” Sauvignon Blanc (Valle Central, Chile; \$11) From the flinty nose to the pineapple, grapefruit, and fresh green herbs on the palate, this wine is tart and intense, carrying good weight.

Chasing Venus 2014 Sauvignon Blanc (Marlborough, New Zealand; \$16) Classic Kiwi gooseberry, passionfruit, savory herb, and crackling acidity add up to great personality.

Cupcake Vineyards 2014 Sauvignon Blanc (Marlborough, New Zealand; \$11) Straightforward, bright flavors of gooseberry and grapefruit close with crunchy acidity.

NEW WORLD WHITES *(continued)*

Imagery Estate Winery 2014 “Wow Oui” White

(Pine Mountain–Cloverdale Peak; \$27) A streak of racy lime runs through this nervy wine, from start to finish. Its excellent acid structure is moderated by a subtle sweetness on the finish.



www.jrwinery.com

J. Rickards Winery 2014 Croft Vineyard Sauvignon Blanc

(Alexander Valley, Sonoma County; \$19) Great richness and minerality balance crisp apple and pear flavors, with hints of vanilla and toast. Excitingly fresh and long on the finish.

Oak Farm Vineyards 2014 Sauvignon Blanc

(Lodi; \$22) Fresh hints of white flowers, honeydew melon, and lemon-lime make for a delicate, precise wine.

St. Supéry Estate Vineyards & Winery 2014 Estate Grown Sauvignon Blanc

(Napa Valley; \$20) Intense aromas of grapefruit and freshly mowed grass are followed by racy citrus fruit, a touch of sweetness, and mouth-watering acidity. Think goat cheese or oysters.

The Infamous Goose 2014 Sauvignon Blanc

(Marlborough, New Zealand; \$13) There's true complexity in the mélange of aromas and flavors, including green coffee bean, jalapeño, gooseberry, and grapefruit. Edgy, mouth-filling, and ultra-bright.

The Seeker 2014 Sauvignon Blanc

(Marlborough, New Zealand; \$14) Not as assertive as some New Zealand Sauvignons, it still packs a punch of kiwi fruit, passionfruit, and grapefruit on a brisk frame.

Villa Maria 2014 “Private Bin” Sauvignon Blanc

(Marlborough, New Zealand; \$13) Textbook New Zealand Sauvignon Blanc,

with racy grapefruit, lime, and lemongrass aromas and flavors. A hint of sweetness balances the brisk acidity, and there is a complex stony note on the finish.

Voss 2014 Sauvignon Blanc

(Napa Valley; \$19) Perfumed and harmonious, with essence of lemon, lemongrass, and grapefruit and an intriguing minerally river rock note.

Wither Hills 2014 Sauvignon Blanc

(Wairau Valley, Marlborough, New Zealand; \$16) A pungent style, with green bean and grass notes accompanying pretty elderflower and lemon zest character.

Albamar 2014 Sauvignon Blanc

(Casablanca Valley, Chile; \$12)

Eric Kent 2014 “Cuvée Renee” Sauvignon Blanc

(Sonoma County; \$31)

Forefathers 2014 “Wax Eye” Sauvignon Blanc

(Marlborough, New Zealand; \$18)

Justin 2014 Sauvignon Blanc

(Central Coast; \$14)

LangeTwins Family Winery and Vineyards 2014 Estate Grown Musqué Clone Sauvignon Blanc

(Lodi; \$15)

MacLeod Family Vineyard 2014 “Marie’s Cuvée” Sauvignon Blanc

(Sonoma Valley, Sonoma County; \$26)

Massimo Prestige Vineyards 2014 Sauvignon Blanc

(Marlborough, New Zealand; \$13)

Matua 2014 Sauvignon Blanc

(Marlborough, New Zealand; \$13)

Meadowcroft 2014 Louvau Vineyard Sauvignon Blanc

(Russian River Valley, Sonoma County; \$24)

Nick Goldschmidt 2014 Fitzroy Vineyard “Boulder Bank” Sauvignon Blanc

(Marlborough, New Zealand; \$16)

Robert Mondavi Private Selection 2014 Sauvignon Blanc

(Central Coast; \$11)

Sand Point Family Vineyards 2014 Sauvignon Blanc

(Lodi; \$13)

Save Me, San Francisco Wine Co. 2014 “Bulletproof Picasso” Sauvignon Blanc

(California; \$12)

Simi 2014 Sauvignon Blanc

(Sonoma County; \$14)

Sonoma-Cutrer 2014 Wine-maker’s Release Sauvignon

Blanc (Russian River Valley, Sonoma County; \$25)

St. Francis 2014 Sauvignon Blanc

(Sonoma County; \$15)

Teira 2014 Woods Vineyard Sauvignon Blanc

(Dry Creek Valley; \$15)

Venge Vineyards 2014 Juliana Vineyard Sauvignon Blanc

(Napa Valley; \$37)

Vigilance 2014 Sauvignon Blanc

(Red Hills, Lake County; \$20)

TORRONTÉS

Tomero 2014 Torrontés (Argentina; \$17) Inviting orange blossom and honeysuckle aromas and mouth-filling tropical, apple, and lychee fruit lead into a bright, gingery finish, making this a great introduction to Torrontés for those who haven’t tried this aromatic Argentine white.

Alta Vista 2013 “Classic” Torrontés

(Salta, Argentina; \$12)

VERMENTINO

Mahoney Vineyards 2014

Las Brisas Vineyard Vermentino (Carneros; \$15)

VIOGNIER

Meadowcroft 2014 Louvau Vineyard Viognier

(Dry Creek Valley, Sonoma County; \$28) Hints of honey, orange blossom, and peach nectar are spot-on for Viognier. This one is ripe, rich, and heady.

College Cellars of Walla Walla 2014 Viognier

(Walla Walla Valley; \$15)

Four Brix Winery 2013 Camp 4 Vineyard “Smitten” Viognier

(Santa Ynez Valley; \$26)

Michael Gill Cellars 2014

“Black Tie” Viognier (Paso Robles; \$38)

Pedernales Cellars 2014

Viognier (Texas; \$20)

Tangent 2013 Paragon Vineyard Viognier

(Edna Valley; \$17)

The Crusher 2013 Wilson Vineyard Viognier

(Clarksburg; \$13)

Victor Hugo 2014 Viognier

(Templeton Gap District, Paso Robles; \$20)

OTHER WHITE VARIETIES

Zeitgeist 2014 Trousseau

Gris (Russian River Valley; \$26) A Trousseau Gris that’s crisp and

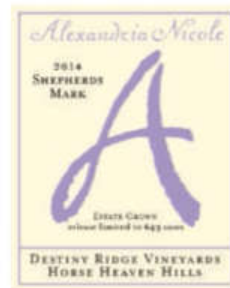
clean, with intriguing notes of caraway seed, toasted nuts, apple, and preserved lemon.

Newhouse Family Vineyards

2013 “Cottontop” Aligote

(Snipes Mountain; \$36)

WHITE RHÔNE-STYLE BLENDS



www.ancwines.com

Alexandria Nicole 2014 Destiny Ridge Vineyards Estate Grown

“Shepherds Mark” (Horse Heaven Hills; \$24)

OTHER WHITE BLENDS

Ca’ Momi 2013 “Bianco Di Napa”

(Napa Valley; \$18)

Hungry Hawk Vineyards 2014

“Mélange Blanc” (San Diego County; \$28)

Murietta’s Well 2013 Estate Grown “The Whip”

(Livermore Valley; \$23)

Sea Monster 2014 “Octopussy”

(Central Coast; \$20)

OFF-DRY WHITE BLENDS



www.houstonvineyards.com

Chicken Dinner 2014 White

(Snake River Valley; \$16) Aromas and flavors of crushed pineapple and apple are pleasantly sweet but balanced by crisp acidity on the finish.

Gnarly Head 2013 “Authentic White”

(California; \$12) Refreshing and clean floral and green apple character finishes on a lingering sweet note.

De Proprio Gravititas 2014
(California; \$16)

Evolution NV 18th Edition
(American; \$15)

Folie à Deux 2013 “Ménage à Trois” White (California; \$10)

The Dreaming Tree 2013
“Everyday White” (Central Coast; \$15)

NON-VINIFERA VARIETIES



www.faithhopeandcharityevents.com

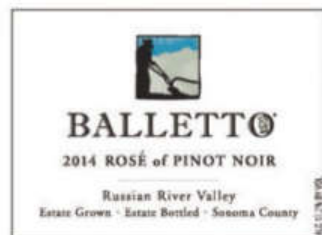
“Faith, Hope & Charity” 2013 Vignoles (Oregon; \$35) Made from the cold-hardy grape that’s rarely grown on the West Coast, this Vignoles is exotic and intriguing, with a creamy pineapple-coconut, piña colada character, topped with grated fresh nutmeg.

NEW WORLD ROSÉS

ROSÉ

★ **Mer Blanc 2014 Merlot Rosé** (North Coast; \$15) Beautiful balance of red-fruit aromas and flavors, succulence, and a gentle hint of sweetness.

Abacela 2014 Estate Grown Grenache Rosé (Umpqua Valley, Southern Oregon; \$18) Very aromatic and complex, this slightly sweet yet utterly refreshing rosé brims with wild strawberry fruit and minerality.



www.ballettovineyards.com

Balletto 2014 Estate Grown Rosé of Pinot Noir (Russian River Valley, Sonoma County; \$18) Fresh

strawberry aromas and flavors dominate this very fruity wine, which also has bright citrus and spice notes and a soft, juicy finish.

Don Ernesto's 2014 “Beret” Rosé (Napa Valley; \$24) Bright and juicy, this rosé of Syrah offers watermelon and strawberry aromas and flavors, with good structure through a long finish.

Halter Ranch 2014 Rosé (Paso Robles; \$21) If the gorgeous lavender, strawberry, and lime zest aromas aren’t enough, the palate reflects the nose in a focused, very flavorful way.

ONX 2014 Estate Grown “Indie” Rosé of Tempranillo (Paso Robles; \$20) This layered Tempranillo rosé smells of citrus zest and orchard fruit blossoms, and on the zesty, juicy palate, fresh-picked strawberry and raspberry take over.

Waterbrook 2014 Sangiovese Rosé (Columbia Valley; \$12) Despite its light pinkish-salmon color, this rosé has big flavors of juicy strawberry, cherry, and pomegranate and a dry, refreshing finish.

Bonny Doon Vineyard 2014 “Vin Gris de Cigare” (Central Coast; \$18)

Cinder 2014 Dry Rosé (Snake River Valley; \$17)

Cypher 2014 “Pistil” Rosé (Paso Robles; \$24)

Dawn's Dream 2014 Pinot Noir Rosé (Santa Lucia Highlands; \$35)

Fleur 2014 Pinot Noir Rosé (North Coast; \$16)

Inman Family 2014 OGV Estate “Endless Crush” Rosé of Pinot Noir (Russian River Valley, Sonoma County; \$25)

La Pitchoune 2013 Vin Gris of Pinot Noir (Sonoma Coast; \$29)

Lucy 2014 Rosé of Pinot Noir (Santa Lucia Highlands; \$18)

Rock Wall Wine Company 2014 “Uncle Roget's” Grenache Rosé (Yolo County; \$18)

Toad Hollow 2014 “Eye of the Toad” Dry Rosé of Pinot Noir (Sonoma County; \$13)

Tolosa Winery & Vineyards 2014 Estate Rosé of Pinot Noir (Edna Valley; \$24)

ZINFANDEL ROSÉ

Jelly Jar 2014 Rosé (Lake County; \$18)

NEW WORLD REDS

BARBERA

★ **Vina Moda 2012 Barbera** (Sierra Foothills; \$34) The best of the variety’s traits are combined here, with a spicy cherry cola entry, buoyant berry and cherry flavors, crisp structure, and a smooth, elegant finish.



www.cardellawinery.com

Cardella Winery 2012 L'aquedotto Vineyard “Fattoria Cardella” Barbera (District 13, Mendota, California; \$17) The pleasantly oaky nose leads to juicy dark berry flavors and a distinct black pepper note, finishing with freshness and polish.

Eberle 2011 Steinbeck, Koppelli & Partridge Vineyards Barbera (Paso Robles; \$28) Medium-bodied and lively with acidity, this has classic, juicy Barbera fruit—raspberry, cherry—with some baking spices lurking underneath.



www.guglielmowinery.com

Guglielmo 2012 Private Reserve Barbera (Santa Clara Valley; \$25) Spiced cherry fruit gets a dusting of cocoa here, making an especially easy-to-like Barbera.

Marchesi Vineyards 2013 “Achille” Barbera (Columbia Valley; \$30) Bright acidity balances ripe cherry on a lovely, food-friendly palate. This is a juicy wine that would be great with duck.

New Clairvaux Vineyard 2013 Poor Souls Block Barbera (Tehama County, California; \$20) Forestry notes lurk behind red berry and cherry flavors in this smooth, medium-bodied red.

Oak Farm Vineyards 2013 Barbera (Lodi; \$26) Smooth and juicy, with gentle tannins and notes of bittersweet chocolate and tar accenting dark berry flavors.

Silvestri 2012 Estate Barbera (Carmel Valley; \$27) Ripe and polished, with supple tannins, prominent vanillin oak, black cherry, and a complex salty licorice finish.

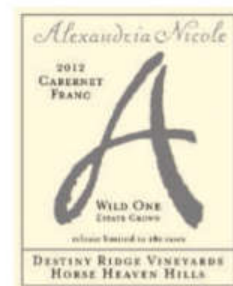
Imagery Estate Winery 2012 Weinstock Vineyards Barbera (Dry Creek Valley; \$39)

Uvaggio 2012 Barbera (Lodi; \$20)

Viaggio On The River Estate and Winery 2012 “Swirl and Swallow” Barbera (Lodi; \$26)

CABERNET FRANC

★ **Amelia Wynn 2012 Kiona Vineyard Cabernet Franc** (Red Mountain, Washington; \$32) Cocoa and chocolate mark this wine from start to finish. Rich, sweet dark fruit basks in the middle, with menthol, mint, and smoke nuances.



www.ancwines.com

Alexandria Nicole 2012 Destiny Ridge Vineyards Estate Grown “Wild One” Cabernet Franc (Horse Heaven Hills; \$42) A big, juicy wine with velvety tannins, lots of oak, and a graphite edge. A crowd-pleaser.



www.oakvillerranch.com

Oakville Ranch 2012 “Robert's” Cabernet Franc (Napa Valley; \$110)

NEW WORLD REDS

(continued)

CABERNET SAUVIGNON: NONVINTAGE

★ **Camelot NV Cabernet Sauvignon** (California; \$8) Remarkable value for a Cab, with juicy cherry and berry fruit, smooth tannins, and a refreshing finish.

Barefoot NV Cabernet Sauvignon (Argentina; \$7) A very approachable Cab, with dark berry and cherry fruit. It's direct and uncomplicated—a good sip for the price.

CABERNET SAUVIGNON: 2008–2009

Perata Vineyards 2009 Cabernet Sauvignon (Yountville, Napa Valley; \$48) Persistent black cherry, spice, cedar, and pencil lead aromas and flavors are cloaked with fine, polished tannins. Very long finish.

House Family Winery 2009 Old Oak Vineyard Cabernet Sauvignon (Santa Cruz Mountains; \$49)

Judd's Hill 2009 Reserve "Founder's Art" Cabernet Sauvignon (Napa Valley; \$75)

Levendy Winery 2009 Stagecoach Vineyard Cabernet Sauvignon (Napa Valley; \$70)

Prix 2009 Weir Family Vineyards, MJT Block Reserve Cabernet Sauvignon (Napa Valley; \$75)

CABERNET SAUVIGNON: 2010

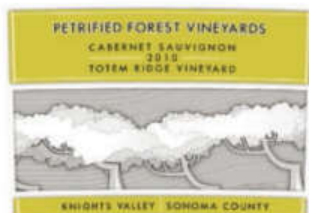
★ **Perata Vineyards 2010 Cabernet Sauvignon** (Yountville, Napa Valley; \$48) Big, ripe, round, and rich, with a juicy midpalate and sturdy tannins on the lingering close.

Joseph Cellars 2010 Cellar Select Blend Cabernet Sauvignon (Napa Valley; \$50) Revels in the bright cherry side of Cabernet, with buoyant aromas and flavors, plus hints of cola and caramel.



www.lachertosawines.com

La Chertosa Old World Wines 2010 "The Winemaker Remembrance" Cabernet Sauvignon (Napa Valley; \$75) If wine can be sexy, this one certainly is: Loaded with boysenberry pie and dark cherry jam, it's big, lush, and generous in flavor.



www.petrifiedforestvineyards.com

Petrified Forest Vineyards 2010 Totem Ridge Vineyards Cabernet Sauvignon (Knights Valley, Sonoma County; \$48) Don't fear the herbs. This savory wine has a beautiful green olive and fresh herb character, in small amounts, adding great complexity.



www.summitlakevineyards.com

Summit Lake 2010 "Emily Restrel" Cabernet Sauvignon (Howell Mountain; \$60) An expert example of Napa Valley mountain-grown Cabernet, with tobacco and earthy minerality running through the dark berry and cherry flavors. Dense, with muscular tannins in its youth.

AntoLin Cellars 2010 Estate Cabernet Sauvignon (Yakima Valley; \$22)

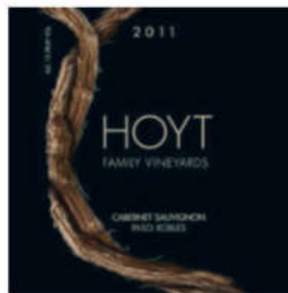
August Ridge 2010 Estate Reserve Cabernet Sauvignon (Paso Robles; \$44)

Capp Heritage Vineyards 2010 Cabernet Sauvignon (Napa Valley; \$48)

Coyote Canyon H/H Estates 2010 Coyote Canyon Vineyard Reserve "Bozak Red" (Horse Heaven Hills; \$42)

Serena's Vineyard 2010 Cabernet Sauvignon (Paso Robles; \$26)

CABERNET SAUVIGNON: 2011



www.hoytfamilyvineyards.com

★ **Hoyt Family Vineyards 2011 Cabernet Sauvignon** (Paso Robles; \$52) Sweet, creamy vanillin oak wraps around lovely ripe blackberry and plum fruit.

Cadaretta 2011 Cabernet Sauvignon (Columbia Valley; \$40) Luscious blackberry and dark cherry fruit mark this mouth-filling Cab, while solid tannins give it structure and age-worthiness.

Alma Sol 2011 Cuevas Vineyard Cabernet Sauvignon (Paso Robles; \$32)

Dunham Cellars 2011 "XVII" Cabernet Sauvignon (Columbia Valley; \$45)

Hawk and Horse Vineyards 2011 Cabernet Sauvignon (Red Hills, Lake County; \$65)

Matthews 2011 Reserve Red (Columbia Valley; \$60)

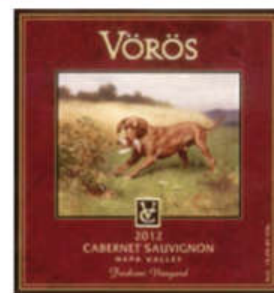
Peace Water Winery 2011 "Nirvana" Cabernet Sauvignon (Howell Mountain, Napa Valley; \$120)

Revelry Vintners 2011 Red Mountain Vineyard, Block D Cabernet Sauvignon (Red Mountain; \$52)

Robert Mondavi Winery 2011 Oakville Cabernet Sauvignon (Oakville, Napa Valley; \$45)

Russian Ridge 2011 Cabernet Sauvignon (Santa Cruz Mountains; \$28)

CABERNET SAUVIGNON: 2012



www.voroscellars.com

★ **Vörös 2012 Frediani Vineyard Cabernet Sauvignon** (Napa Valley; \$79) As complete and complex as California Cab gets, with menthol and green herbs complementing rich, perfectly ripe dark fruit—expressive and impressive.

Browne Family Vineyards 2012 Cabernet Sauvignon (Columbia Valley; \$35) Excellent character and quality here, with red cherry, blueberry, currant, and spice melding into a generous, balanced wine.

Chateau St. Jean 2012 Cabernet Sauvignon (Alexander Valley; \$30) Nice concentration of vivid red fruit, with cedar and graphite complexity. Refined and classy.

Chateau Ste Michelle 2012 Cold Creek Vineyard Cabernet Sauvignon (Columbia Valley; \$30) Remarkably savory aromas of smoky oak, grilled meat, and sage meld with concentrated currant and cranberry fruit and bold tannins.

Conn Creek 2012 Cabernet Sauvignon (Napa Valley; \$30) Bracing acidity is a positive counterpoint to the velvety mouth-feel. Black and red fruit is ideally ripe, and a cool minty eucalyptus note boosts complexity.

Estate 1856 2012 Tzabaco Rancho Vineyards "Duvall's Prospect" (Sonoma County; \$38) Massive and intense, this Cab begs to be paired with rare beef. It has a smoky campfire aroma and ripe dark plum and black cherry fruit, with substantial tannins, yet it remains beautifully balanced.

Franciscan Estate 2012 Cabernet Sauvignon (Napa Valley; \$28) A young, straightforward Cab that comes at a great price for Napa. Cassis, black cherry, and plum flavors are wrapped in spicy vanillin oak.

Hanna 2012 Red Ranch Cabernet Sauvignon (Alexander Valley; \$30) The supple entry turns to

sturdy closing tannins, with a raspberry and blackberry midpalate and gentle herbaceousness.

Husch 2012 La Ribera Vineyards Reserve Cabernet Sauvignon (Mendocino; \$38) Distinctive for its black pepper and sage character, this one is both elegant and energetic, brimming with juicy blueberry fruit and with a rich texture.

Lewis Grace 2012 Estate Cabernet Sauvignon (El Dorado; \$28) An Old World style, with green bell pepper and leafy herb aromas, solidly ripe red fruit, and muscular tannins that should soften with time in the bottle.

Louis M. Martini 2012 Cabernet Sauvignon (Alexander Valley, Sonoma County; \$34) A lively Cab with great structure from firm tannins and brisk acidity. Deep, rich black currant and dark cherry flavors persist through the finish.

Louis M. Martini 2012 Cabernet Sauvignon (Sonoma County; \$20) Moderate tannins, sweet red berries, and an ever-so-slight herbal scent lead to a long, satisfying finish.

Mount Veeder Winery 2012 Cabernet Sauvignon (Napa Valley; \$40) Restrained in a good way, à la Bordeaux, with complex savory and spice seasoning black cherry and plum, with a hint of licorice.

Muscardini 2012 Cabernet Sauvignon (Coombsville, Napa Valley; \$82) A hugely appealing mix of dark berries and fresh herbs, with a dip of chocolate and wrap of leather.



www.oakvillerranch.com

Oakville Ranch 2012 Cabernet Sauvignon (Napa Valley; \$80) A generous wine with dense, sweet fruit, ample tannins, and a lengthy finish.

Obelisco Estate 2012 Estate Grown "III Nefer" Cabernet Sauvignon (Red Mountain; \$125) Complex and seamless, with sturdy tannins supporting bold, black fruit,

sage, walnut skin, and chocolate notes. Elegant finish.



www.punchvineyards.com

Punch Vineyards 2012 Cabernet Sauvignon (California; \$35) Bold yet remarkably balanced, this one has hints of boysenberry, dark plum, black pepper, vanilla, and chocolate framed by suave tannins and a clean, precise finish.

Roberts+Rogers 2012 Cabernet Sauvignon (Howell Mountain, Napa Valley; \$100) An exotically perfumed nose of violets and rose petals leads into a mouthful of ripe, dense black currant and plum, backed by firm but not out-of-hand tannins.

Roberts+Rogers 2012 "Louer Family" Cabernet Sauvignon (St. Helena, Napa Valley; \$75) There's a wonderful range of black and red fruits here, with rounded tannins that provide structure, and an elegant close.

Rodney Strong 2012 "Symmetry" Meritage (Alexander Valley, Sonoma County; \$55) Labeled as a Meritage, this is really dominated by Cabernet Sauvignon and has bold, intense dark red fruit, cedar and oak, and substantial tannins.

Sebastiani 2012 Cabernet Sauvignon (Alexander Valley; \$40) Graphite- and cocoa-dusted dark fruit gets a hint of caramel on the nose; a very firm tannic structure and excellent tension follow on the palate.



www.sequoiagrove.com

Sequoia Grove 2012 Cabernet Sauvignon (Napa Valley; \$38)

With excellent concentration and a balance of perfectly ripened fruit, dark chocolate, oak, and palate-cleansing acidity, this is as good as Napa Cab gets for less than \$50.

Simi 2012 Cabernet Sauvignon (Alexander Valley; \$24) A full-bodied wine with bright black cherry and cassis, slightly dusty yet supple tannins, and a hint of oak spice.

Vina Robles 2012 Estate Cabernet Sauvignon (Paso Robles; \$24) Dark chocolate in the aroma and on the smooth finish is complemented by ripe blackberry and black cherry flavors and refreshing acidity.

Wente Vineyards 2012 Estate Grown "Charles Wetmore" Cabernet Sauvignon (Livermore Valley, San Francisco Bay; \$30)

Somewhat brooding on the nose, bright red and black cherry fruit emerge on the palate, accented by a licorice note. Nicely balanced, with good energy.

14 Hands Winery 2012 "The Reserve" Cabernet Sauvignon (Horse Heaven Hills; \$30)

Ancient Peaks 2012 Cabernet Sauvignon (Paso Robles; \$18)

Armstrong Family Winery 2012 "Celebration Series" Cabernet Sauvignon (Columbia Valley; \$32)

Benziger 2012 Sunny Slope Vineyard "Signaterra" Biodynamic Cabernet Sauvignon (Sonoma Valley; \$59)

Calcareous Vineyard 2012 Estate Cabernet Sauvignon (Paso Robles; \$42)

Camaraderie Cellars 2012 Cabernet Sauvignon (Washington; \$29)

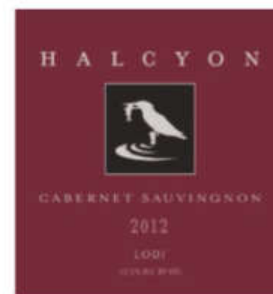
Clif Family Winery 2012 "Kit's Killer Cab" Cabernet Sauvignon (Howell Mountain, Napa Valley; \$75)

Compilation 2012 Lot# TWCSRF12 Cabernet Sauvignon (Rutherford; \$30)

Conn Creek 2012 "Anthology" Cabernet Sauvignon (Napa Valley; \$55)

Folie à Deux 2012 Cabernet Sauvignon (Alexander Valley, Sonoma County; \$24)

Frank Family Vineyards 2012 Cabernet Sauvignon (Napa Valley; \$50)



www.wineshopathome.com/shop

Halcyon 2012 Cabernet Sauvignon (Lodi; \$26)

J. Rickards Winery 2012 "Five Sisters Blend" Cabernet Sauvignon (Alexander Valley, Sonoma County; \$38)

Louis M. Martini 2012 Cabernet Sauvignon (Napa Valley; \$34)



www.macauleyvineyard.com

Macauley 2012 Cabernet Sauvignon (Napa Valley; \$72)

Medlock Ames 2012 Bell Mountain Estate Cabernet Sauvignon (Alexander Valley, Sonoma County; \$45)

Medlock Ames 2012 "Fifty Tons" Cabernet Sauvignon (Alexander Valley, Sonoma County; \$60)

Muscardini 2012 Cassata Vineyards Cabernet Sauvignon (Sonoma Valley; \$42)

Niner Wine Estates 2012 Estate Grown Cabernet Sauvignon (Paso Robles; \$40)

Nottingham Cellars 2012 "1846" Cabernet Sauvignon (Livermore Valley; \$30)

Obelisco Estate 2012 Estate Grown "BDX" Cabernet Sauvignon (Red Mountain; \$50)

Obelisco Estate 2012 Estate Grown "Electrum" Cabernet Sauvignon (Red Mountain; \$70)

Obsidian Ridge 2012 Obsidian Ridge Vineyard Estate Grown

NEW WORLD REDS

(continued)

Cabernet Sauvignon (Red Hills, Lake County; \$30)

O•S Winery 2012 “BSH” Cabernet Sauvignon (Columbia Valley; \$30)

O•S Winery 2012 “Sonas” Cabernet Sauvignon (Yakima Valley; \$25)

Penfolds 2012 Bin 9 Cabernet Sauvignon (South Australia; \$24)

Petroni 2012 Estate Grown Cabernet Sauvignon (Moon Mountain District, Sonoma County; \$40)

Provenance Vineyards 2012 Cabernet Sauvignon (Rutherford, Napa Valley; \$43)

Robert Mondavi Winery 2012 Cabernet Sauvignon (Napa Valley; \$28)

Rodney Strong 2012 Cabernet Sauvignon (Sonoma County; \$20)

Rodney Strong 2012 Reserve Cabernet Sauvignon (Alexander Valley, Sonoma County; \$40)

Sculpterra 2012 Estate Cabernet Sauvignon (Paso Robles; \$34)

Seven Falls Cellars 2012 Cabernet Sauvignon (Wahluke Slope; \$15)

St. Francis 2012 Lagomarsino Vineyard Cabernet Sauvignon (Russian River Valley; \$55)

Stag’s Leap Wine Cellars 2012 Estate Grown “Fay” Cabernet Sauvignon (Napa Valley; \$125)

Swiftwater Cellars 2012 Zephyr Ridge Cabernet Sauvignon (Horse Heaven Hills; \$38)

The Steven Kent Winery 2012 Cabernet Sauvignon (Livermore Valley; \$48)

Tin Barn Vineyards 2012 Cabernet Sauvignon (Sonoma Valley, Sonoma County; \$36)

Van Duzer 2012 “Sorcery” Cabernet Sauvignon (California; \$35)

Wente Vineyards 2012 Estate Grown “Southern Hills” Cabernet Sauvignon (Livermore Valley, San Francisco Bay; \$18)

Wente Vineyards 2012 “The Nth Degree” Cabernet Sauvignon (Livermore Valley; \$100)

White Oak Vineyards & Winery 2012 Estate Grown Cabernet Sauvignon (Napa Valley; \$35)

CABERNET SAUVIGNON: 2013–2014



www.victorvineyards.com

★ **Victor Vineyards 2013 Cabernet Sauvignon** (Lodi; \$16) Roasty, toasty, and full-bodied, with chocolate coating the ripe dark fruit. The palate is plush, with mouth-coating tannins.

Broadside 2013 Cabernet Sauvignon (Paso Robles; \$15) Bright, balanced, and direct, with blackberry, plum, and cola dominating the soft, juicy palate.

Cycles Gladiator 2013 Cabernet Sauvignon (Central Coast; \$11) Ripe cherry and black fruit, moderate tannins, spice, and plushness make this an easy-to-drink young Cab.



www.trentadue.com

La Storia by Trentadue 2013 Cabernet Sauvignon (Alexander Valley, Sonoma County; \$36) Full-bodied and ripe, this one earns kudos for its juicy plum and dark cherry flavors with background notes of tobacco and allspice. Rounded tannins complete the picture.

The Federalist 2013 Cabernet Sauvignon (Lodi; \$18) This drink-now crowd-pleaser delivers flavors of blackberry preserves, cola, and subtle spice, with gentle tannins.

The Path 2013 Cabernet Sauvignon (California; \$11) Straight-forward red cherry and plum fruit has a kick of spice and cocoa powder. Brisk acidity keeps it fresh and refreshing.

Tom Gore Vineyards 2013 Cabernet Sauvignon (California; \$15) Spicy oak frames the bright

cherry fruit, with cola and anise complexity and a soft, juicy finish.

Trailhead 2013 Cabernet Sauvignon (Napa Valley; \$30) Power and elegance are in balance, with ripe dark fruit tinged with pleasant green herb and olive notes. Substantial tannins are offset by juicy acidity, and the finish is long and fresh.

Twisted Paso 2013 Cabernet Sauvignon (Paso Robles; \$20) Focused on plum fruit and plum liqueur aromas and flavors that are intense, ripe, and lingering.

Argento 2013 Cabernet Sauvignon (Mendoza, Argentina; \$14)

Athenaeum 2013 Cabernet Sauvignon (Rutherford, Napa Valley; \$40)

B Side 2013 Cabernet Sauvignon (Napa Valley; \$25)

Barbed Wire 2013 Lot No. 9 Cabernet Sauvignon (North Coast; \$13)

Buried Cane 2013 Cabernet Sauvignon (Columbia Valley; \$14)

Cartlidge & Browne 2013 Cabernet Sauvignon (North Coast; \$13)

Columbia Crest 2013 “H3” Cabernet Sauvignon (Horse Heaven Hills; \$15)

Columbia Winery 2013 Cabernet Sauvignon (Columbia Valley; \$14)

Francis Coppola Diamond Collection 2013 Black Label Claret Cabernet Sauvignon (California; \$21)

Francis Coppola Director’s 2013 Cabernet Sauvignon (Sonoma County; \$21)

Francis Ford Coppola Director’s Cut 2013 Cabernet Sauvignon (Alexander Valley, Sonoma County; \$29)

Frey 2013 Organic Cabernet Sauvignon (Mendocino; \$17)

Gnarly Head 2013 Cabernet Sauvignon (California; \$12)

Handsome Devil 2013 Cabernet Sauvignon (California; \$10)

Irony 2013 Small Lot Reserve Cabernet Sauvignon (North Coast; \$16)

J. Lohr 2013 “Seven Oaks” Cabernet Sauvignon (Paso Robles; \$17)

Katherine Goldschmidt 2013 Crazy Creek Cabernet Sauvignon (Alexander Valley; \$22)

Lindeman’s 2013 Bin 45 Cabernet Sauvignon (South Eastern Australia; \$6)

Main & Geary Vintners 2013 Cabernet Sauvignon (Napa Valley; \$20)

Ménage à Trois 2013 Cabernet Sauvignon (North Coast; \$14)

Montevina 2013 “Independence Point” Cabernet Sauvignon (California; \$12)

Napa Cellars 2013 Cabernet Sauvignon (Napa Valley; \$26)

R Collection by Raymond 2013 Lot No. 1 Cabernet Sauvignon (California; \$15)

Robert Mondavi Private Selection 2013 Cabernet Sauvignon (Central Coast; \$11)

Shiloh Road 2013 Cabernet Sauvignon (Sonoma County; \$20)

Sterling Vineyards Vintner’s Collection 2013 Cabernet Sauvignon (Central Coast; \$15)

The Rule 2013 Cabernet Sauvignon (Napa Valley; \$20)

Trapiche 2013 “Oak Cask” Cabernet Sauvignon (Mendoza, Argentina; \$14)

Trinity Oaks 2013 Cabernet Sauvignon (California; \$9)

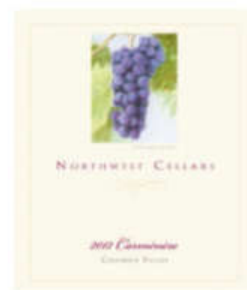
Trinity River Vineyards 2013 Cabernet Sauvignon (Willow Creek, Humboldt County; \$24)

Uppercut 2013 Cabernet Sauvignon (Napa Valley; \$50)

CABERNET SAUVIGNON/ SYRAH BLENDS

Treana 2012 Red (Paso Robles; \$45)

CARMÉNÈRE



www.northwestcellars.com

★ **Northwest Cellars 2012 Carménère** (Columbia Valley; \$48) The intriguing aromas are of juniper, green peppercorn, tobacco, and marionberry; soft and juicy, the

palate is a bowlful of ripe wild berries sprinkled with spice.

Tertulia Cellars 2011 Phinny Hill Vineyard Carménère (Horse Heaven Hills; \$38) Leafy mint and tobacco aromas carry over to the palate, seasoning the juicy blackberry fruit, with hints of wintergreen on the finish.

GRENACHE



www.mattinafiorewines.com

★ **Mattina Fiore 2012 Murmur Vineyard Grenache** (Santa Maria Valley; \$60) Sweet oak frames the rounded, generous palate, with freshly ground black peppercorns adding background interest.



www.trattorefarms.com

Trattore 2013 Grenache (Dry Creek Valley, Sonoma County; \$35) Lightly spiced and medium-bodied, with bright berry and cherry and a lively, long finish.

MALBEC

Bodega Vistalba 2013 "Corte C" Malbec/Cabernet Sauvignon (Lujan de Cuyo, Mendoza, Argentina; \$18)

Clayhouse Wines 2012 Red Cedar Vineyard Malbec (Paso Robles; \$15)

Handsome Devil 2013 Malbec (Mendoza, Argentina; \$10)

Schmidt Family Vineyards 2011 Malbec (Southern Oregon; \$36)

Smoking Loon 2013 "El Carancho" Malbec (Valle Central, Chile; \$8)

Swiftwater Cellars 2012 Malbec (Columbia Valley; \$38)

Trapiche 2012 "Broquel" Malbec (Mendoza, Argentina; \$12)

MERLOT: NONVINTAGE, 2010-2011

★ **Northstar 2011 Premier Merlot** (Columbia Valley; \$85) Judicious oak frames ripe raspberry and plum fruit, with gentle leafy herbs and integrated tannins. The finish is bright and clean.



www.milbrandtvineyards.com

Milbrandt Vineyards 2011 "The Estates" Merlot (Wahluke Slope, Washington; \$26) Hints of toasty oak, tobacco, and toasted marshmallow add dimension to the ripe plum fruit. Pert acidity keeps this hearty wine fresh.

Northstar 2011 Merlot (Columbia Valley; \$40) Dense color, vanillin oak, black plum, and substantial tannins suggest putting this firmly structured Merlot in the cellar for two years or more. It's beautiful, but it's a baby.

Record Family Wines 2011 Merlot (Paso Robles; \$28) Jammy raspberry and haunting tar aromas and flavors carry through to the lingering finish.

Revelry Vintners 2011 Alder Ridge Vineyard, Block 8 Reserve Merlot (Horse Heaven Hills; \$40) A richly fruited wine that gets extra complexity from oak-provided vanilla and cocoa notes.

Tero Estates 2011 "Tero Red" (Walla Walla Valley; \$25) Despite its muted aroma, this Merlot delivers lovely varietal plum flavor enhanced by toasty oak.

Westerly 2011 Merlot (Happy Canyon of Santa Barbara; \$30) Full-bodied and ripe, this one has enough acidity to balance the big, black fruit.

Bandit NV Merlot (California; \$10)

Capp Heritage Vineyards 2010 Merlot (Napa Valley; \$38)

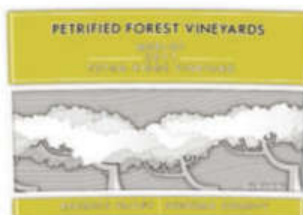


www.cardellawinery.com

Cardella Winery 2011 Vineyard 22 "Fattoria Cardella" Merlot (District 13, Mendota, California; \$18)

Claar Cellars 2011 White Bluffs Estate Grown Merlot (Columbia Valley; \$25)

Henry Earl Estates 2011 Merlot (Red Mountain; \$38)



www.petrifiedforestvineyards.com

Petrified Forest Vineyards 2011 Totem Ridge Vineyards Merlot (Knights Valley, Sonoma County; \$36)

Seven Falls 2011 Merlot (Wahluke Slope; \$15)

MERLOT: 2012

Clos Pegase 2012 Mitsuko's Vineyard Merlot (Carneros, Napa Valley; \$35) A beautiful Merlot with soft, supple tannins, vivid plum and blackberry fruit, a hint of cedar, and a long, silky finish.

Ghost Pines 2012 Winemaker's Blend Merlot (Napa & Sonoma Counties; \$23) The aroma is subtle, yet the juicy dark fruit lends a sweet middle palate, and savory brown spice and mocha add interest.

Rancho Sisquoc 2012 Flood Family Vineyards Merlot (Santa Barbara County; \$20) Refreshing acidity keeps the plum and dark cherry fruit plump and juicy; cocoa and toast notes add complexity.

Trefethen Family Vineyards 2012 Merlot (Oak Knoll District of Napa Valley; \$40) Dense plum and blackberry fruit is tinged with eucalyptus and barrel spice notes. A substantial wine with an attractive juiciness on the midpalate.



www.wallawallavintners.com

Walla Walla Vintners 2012 Merlot (Walla Walla Valley; \$30) A seductively rich and smoky Merlot with well-ripened fruit, mouth-filling texture, and a lingering finish.

Alexander Valley Vineyards 2012 Wetzel Family Estate Grown Merlot (Alexander Valley, Sonoma County; \$20)

Black Stallion Estate Winery 2012 Merlot (Napa Valley; \$40)

Fetzer 2012 "Eagle Peak" Merlot (California; \$9)

Folie à Deux 2012 Merlot (Alexander Valley, Sonoma County; \$18)

Forgeron Cellars 2012 Merlot (Columbia Valley; \$30)

Markham Vineyards 2012 Merlot (Napa Valley; \$27)

Medlock Ames 2012 "Snake Pit Red" (Alexander Valley, Sonoma County; \$60)

Milbrandt Vineyards 2012 "Traditions" Merlot (Columbia Valley; \$17)

Silverado Vineyards 2012 Mt. George Vineyard Estate Grown Merlot (Coombsville, Napa Valley; \$35)

Toad Hollow 2012 Richard McDowell Vineyard Merlot (Russian River Valley, Sonoma County; \$15)

Wild Horse Winery & Vineyards 2012 Merlot (Central Coast; \$17)

NEW WORLD REDS

(continued)

MERLOT: 2013

Edna Valley Vineyard 2013 Merlot (Central Coast; \$15)

Verse & Chorus 2013 “Mat Kearney” Red (Napa Valley; \$22)

MOURVÈDRE



www.breconestate.com

Brecon Estate 2013 Mourvèdre (Paso Robles; \$38) Toast, spice, leafy herb, berry, plum, and smoked meat components mesh beautifully in this balanced, very complex wine.

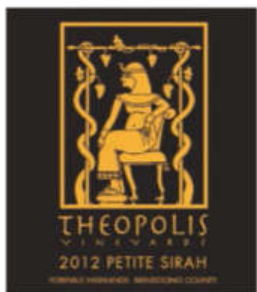
J. Lohr 2012 “Gesture” Mourvèdre (Paso Robles; \$30)

PETITE SIRAH



www.arataswine.com

★ **Aratás 2011 Petite Sirah** (Napa Valley; \$45) Unexpected floral and white pepper aromas contrast the burliness of Petite Sirah; the palate is concentrated yet lively, with black fruit and firm tannins.



www.theopolisvineyards.com

Theopolis Vineyards 2012 Petite Sirah (Yorkville Highlands, Mendocino County; \$36) Muscular tannins and salty licorice get the wine off to a brooding start, yet the palate opens to nicely ripened black fruit. Effusive violet notes throughout.

Vina Robles 2012 Estate Petite Sirah (Paso Robles; \$29) Dense and firm, but not at all harsh, this one dishes deep black fruit, licorice, sweet oak, and a whiff of violets.

Aratás 2011 Shake Ridge Petite Sirah (Amador County; \$45)

Cast 2012 Grey Palm Estate Vineyard Petite Sirah (Dry Creek Valley, Sonoma County; \$56)

La Storia by Trentadue 2013 Petite Sirah (Alexander Valley, Sonoma County; \$32)

San Simeon 2010 Estate Reserve Petite Sirah (Paso Robles; \$22)

PINOT NOIR: NONVINTAGE

Pepperwood Grove NV Pinot Noir (Valle Central, Chile; \$7)

PINOT NOIR: 2012



www.jchristopherwines.com

★ **J. Christopher 2012 “Dundee Hills Cuvée” Pinot Noir** (Dundee Hills; \$39) A full-bodied, potent Pinot with a luscious midpalate of black and blue fruit, sturdy tannins for cellaring, and impressive weight and depth.

Bink 2012 Thomas T. Thomas Vineyard Reserve Pinot Noir (Anderson Valley; \$54) Full-bodied but elegant, with ripe strawberry and black raspberry aromas and flavors, a lovely trumpet mushroom savoriness, and grippy tannins for aging.

Calstar Cellars 2012 Pinot Noir (Sonoma Coast; \$30) Throaty, full-bodied, and vibrant, with hints of smoke, leather, tobacco, strawberry jam, and black cherry, and an Asian spice finish.

Colene Clemens Vineyards 2012 Estate “Margo” Pinot Noir (Chehalem Mountains; \$36) While it’s delicious now, consider cellaring this firmly structured, high-acid Pinot for a year or so, when the underlying raspberry fruit opens more generously.

DeLoach Vineyards 2012 “O.F.S.” Pinot Noir (Russian River Valley; \$45) A spiced-cola thread runs through the dense black fruit; the finish is long and crisp.

DeLoach Vineyards 2012 Pinot Noir (Green Valley of Russian River Valley, Sonoma County; \$45) Seductive for its dense color, luscious cherry/berry fruit, smooth texture, and hints of chocolate, cola, and spice.

Donelan 2012 “Two Brothers” Pinot Noir (North Coast; \$55) A lighter style with tart berry and cherry fruit that’s broad across the palate. Bright acidity gives it a long, succulent finish.



www.duttonestate.com

Dutton Estate 2012 Karmen Isabella Dutton Ranch Pinot Noir (Russian River Valley, Sonoma County; \$42) Offers a tasty, contrasting palate of savory and sweet, with dark spice and forest floor notes meshing with well-ripened black cherry and plum fruit. Its ripeness is tempered by crisp acidity.

Handley 2012 RSM Vineyard Pinot Noir (Anderson Valley; \$52) Expressive plum fruit and forest-floor earthiness; rich, velvety texture; and

good length equal a complete, crowd-pleasing wine.

Lynmar Estate 2012 Quail Hill Vineyard Pinot Noir (Russian River Valley; \$60) Intense, ripe red fruit provides a rich, luxuriant mouthfeel, with gentle oak and a succulent close.

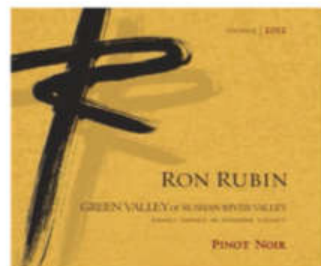
MacMurray Estate Vineyards 2012 Pinot Noir (Russian River Valley, Sonoma County; \$28) Lighter-styled but flavorful, with floral aromas and juicy red cherry and berry fruit. Light oak toast adds complexity and tannin.

Petroni 2012 Pinot Noir (Russian River Valley; \$34) Lovely savory notes of leather, tea leaf, and Syrah-like meatiness accent the bold, dark fruit and sweet raspberry finish.



www.rstuartandco.com

R. Stuart & Co. 2012 “Big Fire” Pinot Noir (Oregon; \$19) Tart cherry and earthy notes distinguish this delicate, subtle wine that will pair fabulously with food.



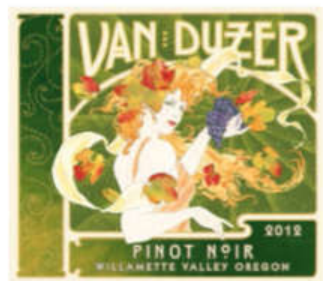
www.rubinfamilyofwines.com

Ron Rubin 2012 Pinot Noir (Green Valley of Russian River Valley, Sonoma County; \$40) Texture is everything in Pinot Noir, and this wine’s mouth-feel is silky and seductive. Succulent red fruit and cola melt into the mix.

Sanctuary 2012 Bien Nacido Vineyard Pinot Noir (Santa Maria Valley; \$30) Sweet cherry, plum, and raspberry flavors are intense and vibrant, the texture is supple, and the flavorful finish is reminiscent of strawberry cobbler.

Soléna 2012 Domaine Danielle Laurent Pinot Noir (Yamhill- Carlton, Willamette Valley; \$50) Put this taut wine in the cellar for a year or two to allow the now shy black-fruit aromas and flavors to emerge. Bracing acidity.

Styring 2012 Estate Pinot Noir (Ribbon Ridge, Oregon; \$45) A big Pinot with solid tannins, black pepper, and deep blue and black fruit. Despite its size, it finishes refreshing and long.



www.vanduzer.com

Van Duzer 2012 Pinot Noir (Willamette Valley, Oregon; \$32) The dried herb and forest floor notes are subtle and savory, seasoning the juicy wild berry flavors.

Waits-Mast 2012 Mariah Vineyard Pinot Noir (Mendocino Ridge; \$42) Mouth-watering dark cherry and strawberry flavors, cola and root beer complexity, and crunchy tannins make for a complete, balanced wine.

Waits-Mast 2012 Wentzel Vineyard Pinot Noir (Anderson Valley; \$45) Supple texture and rounded tannins make an easy-drinking Pinot with juicy red fruit, but there's enough structure and acidity here to pair with food too.

Aberrant Cellars 2012 "Confero" Pinot Noir (Willamette Valley; \$35)

Alma Rosa 2012 Pinot Noir (Sta. Rita Hills; \$35)

Anam Cara Cellars 2012 Nicholas Estate Pinot Noir (Chehalem Mountains, Oregon; \$33)



www.benton-lane.com

Benton-Lane 2012 Estate Grown Pinot Noir (Willamette Valley; \$29)

Biddle Ranch Vineyard 2012 Pinot Noir (Edna Valley; \$34)

Bouchaine 2012 Pinot Noir (Carneros, Napa Valley; \$40)

Calista 2012 "The Coast Range" Pinot Noir (Sonoma, Mendocino & Monterey Counties; \$25)

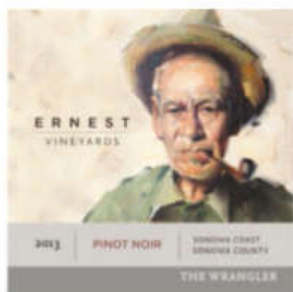
Chateau St. Jean 2012 Pinot Noir (Sonoma Coast; \$24)

Colene Clemens Vineyards 2012 Estate "Victoria" Pinot Noir (Chehalem Mountains, Oregon; \$65)

Compilation 2012 Lot#TWPNSRH12 Pinot Noir (Sta. Rita Hills; \$25)

D'Argenzio 2012 Gap's Crown Vineyard Pinot Noir (Sonoma Coast; \$60)

Dutton-Goldfield 2012 Dutton Ranch-Freestone Hill Vineyard Pinot Noir (Russian River Valley; \$72)



www.ernestvineyards.com

Ernest Vineyards 2012 "The Wrangler" Pinot Noir (Sonoma Coast; \$48)

Et Fille 2012 "Heredity" Pinot Noir (Willamette Valley; \$34)

Etnyre 2012 Quin's Vineyard Pinot Noir (San Luis Obispo County; \$36)

Foris 2012 Pinot Noir (Rogue Valley, Oregon; \$20)

Giesen 2012 "The Brothers" Pinot Noir (Marlborough, New Zealand; \$30)

Handley 2012 Helluva Vineyard Pinot Noir (Anderson Valley; \$42)

Hyland Estates 2012 Hyland Vineyard Pinot Noir (McMinnville, Oregon; \$38)

Inman Family 2012 OGV Estate Pinot Noir (Russian River Valley, Sonoma County; \$56)

J. Lohr 2012 "Fog's Reach" Pinot Noir (Arroyo Seco, Monterey; \$35)

Jekel Vineyards 2012 Pinot Noir (Monterey; \$18)

Lenné 2012 Pinot Noir (Willamette Valley; \$45)

Niner Wine Estates 2012 Pinot Noir (Edna Valley; \$35)

Ser 2012 Pinot Noir (Santa Cruz Mountains; \$36)



www.spellestate.com

Spell 2012 Terra de Promissio Vineyard Pinot Noir (Sonoma Coast; \$72)

Thralls 2012 Pinot Noir (Russian River Valley, Sonoma County; \$34)

Trione Vineyards & Winery 2012 River Road Ranch Pinot Noir (Russian River Valley, Sonoma County; \$35)

Truscott 2012 Pinot Noir (Mendocino County; \$15)

Willamette Valley Vineyards 2012 "Elton" Pinot Noir (Eola-Amity Hills; \$55)

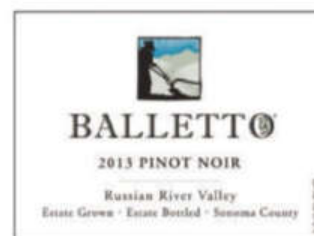
Willowbrook 2012 JCO Limited Estate Grown Pinot Noir (Russian River Valley, Sonoma County; \$36)

PINOT NOIR: 2013-2014



www.weatherborne.com

★ **Weatherborne 2013 Pinot Noir** (Sta. Rita Hills; \$35) Fresh raspberry and black cherry fruit, scents of warm shrubs and lavender, and a succulent texture make for a balanced and graceful wine.



www.ballettovineyards.com

Balletto 2013 Estate Grown Pinot Noir (Russian River Valley, Sonoma County; \$29) A pleasant tomato leaf note adds complexity to the ripe blueberry and dark cherry fruit. The texture is elegant and the body full, with a long, sophisticated finish.

Benziger 2013 Bella Luna Vineyard "Signaterra" Biodynamic Pinot Noir (Russian River Valley; \$49) This one has a fine balance of ripe red fruit to French oak, so that the only wood character is in the texture, not the aroma or flavor. That lets the bright, juicy fruit star, with supple tannins and a pure, silky finish.

Black Stallion Estate Winery 2013 Pinot Noir (Los Carneros; \$30) A core of sweet red berry, cherry fruit, and tart rhubarb combine with earth, mineral, and tea leaf notes in a very complex, long-finishing wine.

Cellars 33 2013 Gloria Vineyard Pinot Noir (Russian River Valley, Sonoma County; \$45) Perfumed strawberry aromas, zippy acidity, and delicate strawberry and cherry flavors make for a charming, medium-bodied Pinot.

Cuvaison 2013 Estate Grown Pinot Noir (Carneros, Napa Valley; \$38) Come-hither aromas of smoke, rhubarb, cherry, and strawberry are duplicated in the mouth. The texture is lush, and the finish very long. This one should age well.

Estancia 2013 Pinot Noir (Monterey County; \$14) Aromatic, silky, and stylish, with round, rich blackberry and plum flavors and soft tannins.

Estancia 2013 Stonewall Vineyard Single Vineyard Pinot Noir (Santa Lucia Highlands; \$28) Full-bodied and weighty in the mouth, with well-ripened black and red fruit laced with cola and oak.

Joel Gott 2013 Pinot Noir (Santa Barbara & Monterey Counties; \$20) Layers of ripe berries, citrus peel, and tar are refreshed by bracing acidity in this lively, pleasantly tart wine.

NEW WORLD REDS *(continued)*

King Estate 2013 “Signature Collection” Pinot Noir (Oregon; \$28) The broad palate of red plum, raspberry, and cranberry flavors; a hint of wild mushroom aroma; and firm tannic structure give the wine excellent cellaring potential.



www.maisonlenvoye.com

Maison L'Envoyé 2013 “Two Messengers” Pinot Noir (Willamette Valley; \$30) An inviting lavender, cola, and smoky nose leads to an elegant, medium-bodied palate of ripe raspberry and cherry, with crisp acidity freshening the finish.

Napa Cellars 2013 Pinot Noir (Napa Valley; \$17) Dense purple color, rose petal aromas, and ripe red and black berry flavors finish in elegant, creamy fashion, with pert acidity.



www.pedroncelli.com

Pedroncelli 2013 Signature Selection Pinot Noir (Russian River Valley, Sonoma County; \$20) This very balanced wine has a bit of everything that's good in Pinot Noir: juicy elderberry, cherry, and raspberry fruit; complex ginger snap, dark chocolate, and tar notes; and a long, elegant finish.

Schug 2013 Pinot Noir (Carneros; \$30) Supple and spicy, with dark cherry, red plum, and cherry cola aromas and flavors carried by brisk acidity.

SeaGlass 2013 Pinot Noir (Santa Barbara County; \$12) This robust, good-value wine has mouth-coatingly rich dark berry fruit dusted with cocoa powder, a hint of leather, and powerful tannins for Pinot.

Sebastiani 2013 Pinot Noir (Sonoma Coast, Sonoma County; \$19) Stands out for its earthy, mineral aromas, which lead to ripe red fruits, structured tannins, and satisfying weight on the palate.



www.shooflywines.com

Shoofly 2014 Pinot Noir (Victoria, Australia; \$14) A grapey wine with cherry cola and Asian spice aromas and flavors. Medium-bodied and moderately tannic, it offers an agreeable rhubarb and herbal note on the finish.

Sojourn Cellars 2013 Sangiacomo Vineyard Pinot Noir (Sonoma Coast; \$54) Gentle cardamom and leafy herb scents lead to a concentrated, juicy palate of wild raspberry. The gripping tannins provide structure and cellaring potential.

Soquel Vineyards 2013 Partners' Reserve Library Selection Pinot Noir (Santa Cruz Mountains; \$56) Opening freshly and elegantly with a hint of sage, this Pinot has well-ripened raspberry and cherry fruit on the midpalate and closes with sweet oak.

St. Francis 2013 Pinot Noir (Russian River Valley; \$40) Lavishly fruity (plum, cherry, blood orange) and savory (clove, cola, loam), this one is dense yet soft, with caressing tannins and a hedonistic charm.

Tolosa Winery & Vineyards 2013 Tolosa Vineyards Estate Pinot Noir (Edna Valley; \$32) Excellent depth and wood tannin structure here, with deep cherry and cola flavors that are brightened by perky acidity.



www.vsattui.com

V. Sattui Winery 2013 Pinot Noir (Anderson Valley; \$42) An expressive wine with bold, dark berry fruit, smoke, ripe tannins, and an energetic finish.

Wait Cellars 2013 Pinot Noir (Russian River Valley, Sonoma County; \$36) A delicate, pretty Pinot with showy red fruit; a hint of cola; a soft, supple midpalate; and a clean, focused finish.

Wild Horse Winery & Vineyards 2013 Pinot Noir (Central Coast; \$20) Rich, ripe blackberry and black cherry fruit is laced with herbes de Provence, nutmeg, and oak spice notes—an elegant, mouth-filling sipper.

William Wright 2013 Pinot Noir (Monterey County; \$10) This tremendous value ticks all the boxes for good Pinot Noir: bright, juicy red fruit, light toast, firm structure, and a pleasing hint of chocolate.

Woodwork 2013 Batch No. 7 Pinot Noir (Central Coast; \$15) Direct and delicious with ripe cherry and cola flavors framed by sweet vanillin oak and toast.

Acacia 2013 Pinot Noir (Carneros; \$28)

Adelaida 2013 HMR Vineyard Estate Pinot Noir (Adelaida District, Paso Robles; \$40)

Aquinas 2013 Napa & Sonoma Counties Grower's Selection Pinot Noir (California; \$20)

Balo Vineyards 2013 Estate Pinot Noir (Anderson Valley; \$45)

Balo Vineyards 2013 Angel Camp & Balo Vineyards “Avenging Angel” Pinot Noir (Anderson Valley; \$55)

Chalone Vineyard 2013 “Gavilan” Pinot Noir (Chalone; \$25)

Coeur de Terre Vineyard 2013 Pinot Noir (Willamette Valley, Oregon; \$22)

Cycles Gladiator 2013 Pinot Noir (Central Coast; \$11)

DeLoach Vineyards 2013 Pinot Noir (Russian River Valley, Sonoma County; \$24)

Dobbles Family Estate 2013 “Grand Assemblage” Pinot Noir (Willamette Valley, Oregon; \$45)

Foursight 2013 “Parabol” Pinot Noir (Anderson Valley; \$54)

Francis Coppola Director's Cut 2013 Pinot Noir (Sonoma Coast, Sonoma County; \$21)

Frank Family Vineyards 2013 Pinot Noir (Carneros; \$35)

Josef Chromy 2013 “Pepik” Pinot Noir (Tasmania, Australia; \$30)

Laetitia 2013 Estate Pinot Noir (Arroyo Grande Valley; \$25)

Landmark Vineyards 2013 “Overlook” Pinot Noir (Monterey, San Benito & Sonoma Counties; \$25)

Lockwood Vineyard 2013 Estate Grown Pinot Noir (San Lucas, Monterey; \$15)

Lucky Star 2013 Pinot Noir (California; \$9)

Main & Geary Vintners 2013 Pinot Noir (Sonoma Coast, Sonoma County; \$25)

Mt. Beautiful 2013 Pinot Noir (North Canterbury, New Zealand; \$26)

Newman's Own 2013 Pinot Noir (California; \$12)

Peacock Cellars 2013 Peacock Farms Pinot Noir (Arroyo Grande, Central Coast; \$35)

Picayune 2013 Pinot Noir (Sonoma Coast; \$29)

Poseidon Vineyard 2013 Estate Grown Pinot Noir (Carneros, Napa County; \$32)

Proof of the Pudding 2013 Pinot Noir (Anderson Valley; \$50)

Rancho Sisquoc 2013 Flood Family Vineyards Pinot Noir (Santa Barbara County; \$30)

Reustle Prayer Rock Vineyards 2013 Estate Grown Winemaker's Reserve Pinot Noir (Umpqua Valley, Oregon; \$39)

Robert Mondavi Winery 2013 Pinot Noir (Carneros, Napa Valley; \$27)

Rodney Strong Estate Vineyards 2013 Pinot Noir (Russian River Valley, Sonoma County; \$25)

Sanger Family of Wines
2013 "Consilience" Pinot Noir
(Santa Barbara County; \$30)

Scratchpad 2013 Pinot Noir
(Central Coast; \$15)

Simple Life 2013 Pinot Noir
(California; \$11)

Soléna 2013 Grande Cuvée
Pinot Noir (Willamette Valley;
\$28)

Soquel Vineyards 2013
Partners Reserve Pinot Noir
(Santa Cruz Mountains; \$39)

Stickybeak 2013 Pinot Noir
(Anderson Valley; \$20)

The Dreaming Tree 2013 Pinot
Noir (California; \$15)

The Forager 2013 Pinot Noir
(Sonoma Coast; \$27)

The Monterey Vineyards 2013
Chalone Vineyard Pinot Noir
(Monterey County; \$17)

Villa Maria 2013 Cellar Selec-
tion Pinot Noir (Marlborough,
New Zealand; \$27)

PRIMITIVO

Coyote Canyon Winery 2012
Coyote Canyon Vineyards
Barrel Aged Primitivo (Horse
Heaven Hills; \$25) Earthy and
leathery, with ripe dark fruit, vanilla,
and brown spice notes; soft tannins;
and easy drinkability.

Drytown Cellars 2013 Primi-
tivo (Amador County; \$18)

Imagery Estate Winery 2013
Primitivo (Moon Mountain
District, Sonoma County; \$47)

SANGIOVESE

Imagery Estate Winery 2012
Sangiovese (Sonoma County;
\$45) The ripe black fruit is fresh and
lively, the texture seamless, and the
finish long and full.

Capp Heritage Vineyards 2011
Sangiovese (Napa Valley; \$34)

J. Keverson 2012 Sangiovese
(Chalk Hill, Sonoma County; \$30)

SHIRAZ: NONVINTAGE

Barefoot NV Shiraz
(California; \$7)

SYRAH: 2010

Harbinger Winery 2010 Sage-
moore & Elephant Mountain
Vineyards Vintner's Pick Syrah
(Washington; \$30) Smooth, juicy,

and rich, with huckleberry fruit,
vanilla tones, excellent depth, and a
bracing finish.

The Bunnell Family Cellar 2010
Discovery Vineyard Syrah
(Horse Heaven Hills; \$44)

SYRAH/SHIRAZ: 2011

★ **SummerWood 2011 "Diosa"**
(Paso Robles; \$60) A Syrah that
has everything: jammy, juicy berry
and cherry, cola, leather, pleasant
earthiness, vanillin oak, medium
tannins, and brisk acidity.

Hughes Family Vineyards 2011
Savannah Vineyard Signature
Reserve Syrah (Sonoma Valley;
\$40) A densely colored, peppery
wine with bright blackberry fruit and
mouth-filling texture.

Tenor 2011 Syrah (Columbia
Valley; \$60) Distinctive bacon
and black pepper aromas are a
dramatic opener to a wine with juicy
black cherry and berry fruit and
persistence from first sniff to swallow.

Clavo Cellars 2011 "Reckless
Moment" Syrah (Paso Robles;
\$35)

Jaxon 2011 "Mistral" (Rogue
Valley, Oregon; \$26)

SYRAH/SHIRAZ: 2012



www.recordfamilywines.com

★ **Record Family Wines 2012**
Reserve Syrah (Paso Robles;
\$34) Shows the floral side of Syrah,
with perfumed violet and menthol
aromas. The generous palate has a
strawberry compote character,
sturdy tannins, and a lingering finish.

Etnyre 2012 Quin's Vineyard
Syrah (San Luis Obispo County;
\$36) Complex cedar, sage, leather,
and graphite notes join juicy blue-
berries and wild raspberries in this
expressive wine, which finishes crisp
and long.

Jaxon 2012 Syrah (Rogue Valley,
Oregon; \$28) Decisively savory
with a very pleasant earthy gami-
ness in the aroma, plus fresh sage.
The perfectly ripe purple fruit is
concentrated and lively.

Tenor 2012 Syrah (Columbia
Valley; \$58) Delicate floral, sage,

and other herbal aromas lead to
lush blackberry flavors. The wine is
generously oaked, softly tannic, and
suave on the finish.

Austin Hope 2012 Hope Family
Vineyard Syrah (Paso Robles;
\$42)

Cloak & Dagger 2012
Fairbairn Vineyard
"The Conspirator's Reserve"
Syrah (Paso Robles; \$49)

Donelan 2012 "Cuvée Christine"
Syrah (Sonoma County; \$48)

L'Ecole No 41 2012 Seven Hills
Vineyard Estate Grown Syrah
(Walla Walla Valley; \$37)

Lewis Grace 2012 Renner Vine-
yard Syrah (Sierra Foothills; \$28)

Overland 2012 Kick Ranch
"Ambition" (Sonoma County; \$25)

Sanctuary 2012 "West Side"
Red (Paso Robles; \$30)

Wattle Creek 2012 "The Triple
Play" Red (Alexander Valley,
Sonoma County; \$28)

SYRAH/SHIRAZ: 2013

St Hallett 2013 "Faith" Shiraz
(Barossa, Australia; \$16) The
briary, jammy-blackberry palate is
lush and full, and a gentle eucalyp-
tus character shouts Barossa Valley.

Alexander Valley Vineyards
2013 Wetzel Family Estate
Syrah (Alexander Valley, Sonoma
County; \$20)

The Infinite Monkey Theorem
2013 Syrah (Colorado; \$35)

TEMPRANILLO

★ **Hearst Ranch Winery 2011**
"Chileano" Tempranillo (Paso
Robles; \$30) Powerful blueberry
aromas and flavors are tempered by
excellent acidity and accented by
leafy herbs and soft oak spice.

Harney Lane 2012 Tempranillo
(Lodi; \$25) A complex, slightly
earthy wine with sweet oak, dried
fruit, red cherry, and crunchy acidity
to keep it fresh.

Hoyt Family Vineyards 2011
Tempranillo (Paso Robles; \$55)
Rich and round, with a blackberry
cobble character plus mocha and
dried herbs. Complex and long.

Cholame Vineyard 2011 "Bull
Pen" Tempranillo (Monterey
County; \$39)

Force of Nature 2013 Mossfire
Ranch Tempranillo (Paso Robles;
\$23)

Imagery Estate Winery 2012
Upper Ridge Vineyard Tempra-
nillo (Pine Mountain-Cloverdale
Peak; \$39)

Jaxon 2012 Tempranillo (Rogue
Valley, Oregon; \$28)



www.ledgerdavid.com

Ledger David 2012
Tempranillo (Rogue Valley,
Southern Oregon; \$35)

Six Sigma Ranch 2011 "Chris-
tian's Reserve" Tempranillo
(Lake County; \$45)

Viaggio On The River Estate
and Winery 2012 "Outta the
House" Tempranillo (Lodi; \$24)

ZINFANDEL: 2010



www.clavocellars.com

Clavo Cellars 2010 "Desper-
ado" Zinfandel (Paso Robles;
\$30) A mouthful of bright, brambly
red and black berries, with hints of
chocolate and molasses. Still youth-
ful after some bottle aging.

Joseph Cellars 2010 Zinfandel
(Dry Creek Valley; \$35)

ZINFANDEL: 2011

★ **Harney Lane 2011 Zinfandel**
(Lodi; \$22) This Zin has it all:
Deep black cherry fruit, leather,
smoke, ideal ripeness, and a bright,
zesty finish.

★ **Hughes Family Vineyards**
2011 Wild Turkey Vineyard
Signature Reserve Zinfandel
(Sonoma Valley; \$40) An oak-
driven wine with strong toast and
vanilla notes joining rich black fruit,
allspice, and anise on a soft, silky
frame.

NEW WORLD REDS

(continued)

Sanctuary 2011 Butler Ranch Zinfandel

(Mendocino; \$30) There is a pleasant herbal edge to the jammy red fruit, spice, and vanillin oak. Very ripe and soft, it has a potent, lingering close.

Cholame Vineyard 2011 Zinfandel

(Monterey County; \$26) Distant Cellars 2011 "Prospect" Zinfandel (Fiddletown; \$28)

Foppiano Vineyards 2011 Zinfandel

(Russian River Valley; \$25)

Lone Madrone 2011 Dry Farmed "Old Hat"

(Paso Robles; \$48)

Noceto 2011 The Original Grandpère Vineyard "OGP" Zinfandel

(Amador County; \$29)



www.ruedwinery.com

Rued 2011 Estate Zinfandel

(Dry Creek Valley, Sonoma County; \$26)

Shale Oak Winery 2011 Zinfandel

(Paso Robles; \$32)



www.dashecellers.com

★ Dashe 2012 Florence Vineyard Zinfandel

(Dry Creek Valley; \$35) At once jammy, fruity, and fresh, it offers big flavors of cherry liqueur and raspberry and a long, juicy finish.

Black Stallion Estate Winery 2012 Monte Rosso Vineyard Zinfandel

(Sonoma County; \$45) This classic Sonoma Zin has brambly raspberry fruit, hints of black pepper, Asian spice, and a juicy finish.

Dashe 2012 Zinfandel

(Dry Creek Valley; \$26) Smooth texture, juicy red-berry fruit, and wonderful balance of ripeness and refreshing acidity make this a delicious and well-mannered Zin.

J. Keverson 2012 Buck Hill Vineyard Zinfandel

(Sonoma County; \$36) Oh so smooth and supple, with moderately jammy red berry fruit, a brambly edge, and a sprinkling of peppery spice.



www.jrwinery.com

J. Rickards Winery 2012 1908 Brignole Vineyard Old Vine Zinfandel

(Alexander Valley, Sonoma County; \$26) Full-bodied, with great palate weight, this Zin offers jammy red and black fruit, brown sugar, baking spice, and vanillin oak, with a lingering, pleasantly astringent finish.



www.mazzocco.com

Mazzocco Sonoma 2012 Thurow Vineyard Zinfandel

(Dry Creek Valley; \$32) Smooth and integrated, with fully ripe black fruit, exotic spice, excellent balance, and a long, firm finish.

Mazzocco Sonoma 2012 Warm Springs Ranch Zinfandel

(Dry Creek Valley; \$34) Vibrant wild-berry flavors are seasoned with anise and pepper in this popular style of Zin. The ripeness is nicely balanced by crisp acidity and a hint of sweetness.



www.mikamivineyards.com

Mikami Vineyards 2012 Zinfandel

(Lodi; \$39) Soft, juicy, and on the sweeter side, with a pleasant viscous texture, lively fruit, and an attractive smokiness.

Oak Farm Vineyards 2012

Wegat Vineyard Zinfandel (Lodi; \$29) An oak-lover's delight for its dark-toast aroma and flavor. Big, dense, and jammy, it remains refreshing thanks to racy acidity.



www.ordazfamilywines.com

Ordaz Family Wines 2012 Montecillo Vineyard Zinfandel

(Sonoma Valley; \$42) As stylish and balanced as Zinfandel gets, with pretty maraschino cherry, vanilla, and cocoa notes. A crowd pleaser, with a long, juicy finish.

Rodney Strong Estate Vineyards 2012 "Knotty Vines" Zinfandel

(Northern Sonoma, Sonoma County; \$25) Ripe but not overly so, this one sports briary red fruit, pepper, nutmeg spice, and a vibrant finish. Fabulously balanced.

Sbragia 2012 "Gino's Estate" Zinfandel

(Dry Creek Valley, Sonoma County; \$44) Atypical for Dry Creek Valley Zin, and in a very good way. It features black fruit over red and distinctive hints of molasses and leather—complex, full-flavored, and nicely balanced.

St. Francis 2012 Giovanetti Vineyard Old Vines Zinfandel

(Russian River Valley; \$48) With bold aromas and flavors of wild berries and dark cherries, this Zin is also remarkably balanced and elegant—quite an achievement for Zinfandel.



www.viaggiowinery.com

Viaggio On The River Estate and Winery 2012 Estate "Little Missy" Zinfandel

(Lodi; \$26) Crowd-pleasing for its coffee and brown spice aromas; soft, smooth cherry palate; and rich, spicy finish.

Carol Shelton 2012 Bastoni Vineyard "Karma Zin" Zinfandel

(Sonoma County; \$30) Castoro Cellars 2012 Estate Grown Zinfandel (Paso Robles; \$16)

D'Argenzio 2012 Old Vine Zinfandel

(Chalk Hill, Russian River Valley; \$40) Dry Creek Vineyard 2012 Old Vine Zinfandel (Dry Creek Valley, Sonoma County; \$30)

Four Vines 2012 "Biker" Zinfandel

(Paso Robles; \$20) Frank Family Vineyards 2012 Zinfandel (Napa Valley; \$37)

High Valley Vineyard 2012 Zinfandel

(High Valley, Lake County; \$30) Lula 2012 Mariah Vineyard Zinfandel (Mendocino; \$29)

Main & Geary 2012 Zinfandel

(Dry Creek Valley; \$18) Mazzocco Sonoma 2012 Stone Ranch Zinfandel (Alexander Valley; \$34)

Mazzocco Sonoma 2012 West Dry Creek Vineyard Reserve Zinfandel

(Dry Creek Valley; \$52) Ottimino 2012 Ottimino Vineyard Zinfandel (Russian River Valley; \$37)

Ravenswood 2012 Single Vineyard "Belloni" Zinfandel

(Russian River Valley; \$35)

Ravenswood 2012 Single Vineyard "Dickerson" Zinfandel (Napa Valley; \$35)

Ravenswood 2012 Single Vineyard "Teldeschi" Zinfandel (Dry Creek Valley; \$35)

Rock Wall Wine Company 2012 Monte Rosso Vineyard Zinfandel (Sonoma County; \$40)

Savannah Channele Vineyards 2012 Zinfandel (Santa Cruz Mountains; \$60)

Scott Harvey 2012 "Three Stags" Zinfandel (California; \$18)

Stephen & Walker Trust Winery Limited 2012 Zinfandel (Dry Creek Valley; \$39)

Stephen & Walker Trust Winery Limited 2012 Zinfandel (Russian River Valley; \$39)

Tin Barn Vineyards 2012 Gils-son Vineyard Zinfandel (Russian River Valley, Sonoma County; \$29)

Truscott 2012 Old Vine Zinfandel (Mendocino County; \$15)

ZinBitch 2012 Zinfandel (Paso Robles; \$28)

ZINFANDEL: 2013

★ **Dry Creek Vineyard 2013 Heritage Vines Zinfandel** (Sonoma County; \$20) Judges described this wine as "flawless" and "sensual," with ripe, juicy, wild strawberry and raspberry fruit, medium weight, a drizzle of dark chocolate, and scintillating freshness.

Boeger 2013 Walker Vineyard Zinfandel (El Dorado; \$19) Direct and very drinkable, thanks to the bright strawberry, raspberry, and cherry cough drop flavors, finishing with a welcome tartness.



www.winetreesusa.com

Bootstrap 2013 Red (California; \$13) There's a lot of wine here for the price. Smoky aromas; sweet, ripe raspberry and red cherry flavors; and a luscious finish make it an excellent value.

Cosentino Winery 2013 "The Zin" Zinfandel (Lodi; \$15) An inviting nose of toasty oak, chocolate, and cherry leads to an elegant palate of black and red cherry, vanillin oak, and racy acidity.

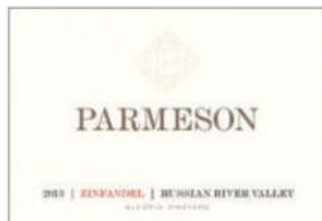
Francis Ford Coppola Director's Cut 2013 Zinfandel (Dry Creek Valley, Sonoma County; \$27) The rosemary-scented raspberry aroma is a distinctive lead-in to a lush palate of cherry and berries with a layer of mocha.



TRENTADUE WINERY

www.trentadue.com

La Storia by Trentadue 2013 Block 303 Zinfandel (Alexander Valley, Sonoma County; \$32) Perfectly ripened grapes provide vibrant currant and red raspberry aromas and flavors. It's bright, juicy, and luscious, with a brisk finish.



www.parmesonwines.com

Parmeson 2013 Alegría Vineyard Zinfandel (Russian River Valley; \$35) The yin-yang contrast of lushness and jazzy acidity works beautifully in this wine, which is medium in weight and bright in its black raspberry and blueberry fruit.

Terra d'Oro 2013 Deaver Vineyard 130 Year Old Vines Zinfandel (Amador County; \$30) From a vineyard planted in 1881 comes this classic California Zinfandel, with earthy, briary raspberry flavors and subtle chocolate and coffee notes. The finish is clean and brisk.

The Great American Wine Company by Rosenblum Cellars 2013 Zinfandel (American; \$13) A great-value Zin that gets structure and dark color from the addition of Petite Sirah and Cabernet Sauvignon. The wine is rich, round, and luscious, with a keen balance of ripeness, toasty oak, and tannin.

Trojak-Knier 2013 Teldeschi Home Ranch Zinfandel (Dry Creek Valley; \$36) This leaner style of Zin is pretty and restrained, with cherry and raspberry fruit dusted with cocoa. It closes crisp and clean.

Twisted 2013 Old Vine Zinfandel (California; \$8) Racy acidity cleanses the palate and invites another sip; full of ripe raspberry and strawberry pie filling flavors.

1000 Stories 2013 Bourbon Barrel Aged, Small Batch Zinfandel (Mendocino County; \$19)

Burbank Ranch Winery & Bistro 2013 Estate Grown "Fall Colors" Zinfandel (Paso Robles; \$34)

Chillhouse 2013 "Westside" Zinfandel (Paso Robles; \$22)

Eberle 2013 Steinbeck, Wine-Bush & Cocavin Vineyards Zinfandel (Paso Robles; \$28)

Felten Cellars 2013 Old Casteel Vineyard Zinfandel (Paso Robles; \$21)

Frey 2013 Organic, Biodynamic Field Blend Zinfandel (Mendocino County; \$20)

Husch 2013 Garzini Ranch Old Vines Zinfandel (Mendocino; \$25)

La Honda Winery 2013 Zinfandel (Central Coast; \$26)

Navarro Vineyards 2013 Old Vine Cuvée Zinfandel (Mendocino; \$27)

Rail2Rail 2013 Old Vine Zinfandel (Lodi; \$18)

Sivas-Sonoma 2013 Old Vine Zinfandel (Sonoma County; \$20)

Sobon Estate 2013 Zinfandel (Fiddletown; \$22)

The Federalist 2013 Zinfandel (Lodi; \$18)

The Federalist 2013 "Visionary" Zinfandel (Dry Creek Valley; \$29)

Wild Thing 2013 Old Vine Zinfandel (Mendocino County; \$19)

OTHER RED VARIETIES

La Rochelle 2012 Saralee's Vineyard Pinot Meunier (Russian River of Sonoma County; \$38) An exceptional, and rare for California, Pinot Meunier table wine. Medium-to-light-bodied and crisp, it has bright, mouth-watering strawberry and cherry flavors and a long, slightly creamy finish.

Cairdeas Winery 2012 Counoise (Yakima Valley; \$36)

Cambiata 2012 Rocosio Loma Vineyard Estate Grown Tannat (Monterey; \$38)

Cambiata 2013 Estate Grown Dornfelder (Santa Lucia Highlands; \$38)

Imagery Estate Winery 2012 Upper Ridge Vineyard Tannat (Pine Mountain-Cloverdale Peak; \$45)

Kenneth Volk Vineyards 2012 Pomar Junction Vineyard Blaufränkisch (Paso Robles; \$48)

Michael Gill Cellars 2013 "Black Tie" Alicante Bouchet (Paso Robles; \$45)

Michael Gill Cellars 2014 Counoise (Paso Robles; \$40)

Nello Olivo 2012 Sagrantino (El Dorado County; \$64)

Palmina 2009 Nebbiolo (Santa Barbara County; \$36)

Stryker Sonoma 2012 Estate Petit Verdot (Alexander Valley; \$45)

Wind Rose Cellars 2013 Dolcetto (Columbia Valley; \$18)

RED MERITAGE/BORDEAUX BLENDS

★ **J. Lohr 2011 "Cuvée St. E"** (Paso Robles; \$50) Pure, ripe red and black fruit gains complexity from olive and tobacco notes. This one is built to last, with good acidity and substantial tannins, yet is admirably restrained and integrated.

Henry Earl Estates 2010 "Homesteader" (Red Mountain; \$40) A dazzlingly vibrant wine with fine depth of berry fruit, creamy vanilla from oak, and substantial tannins for cellaring.

NEW WORLD REDS

(continued)

L'Ecole No 41 2012 Ferguson Vineyard Estate Grown Red (Walla Walla Valley; \$60) Mocha and cola aromas lead to a rich palate of ripe berry and cherry fruit, with firm acidity and good grip.

Luke Donald Collection 2012 LDC Red (Napa Valley; \$42) Classy and elegant, its strength is in its brilliantly fresh red and black fruit and mouth-watering acidity.

V. Sattui Winery 2011 "Paradiso" (Napa Valley; \$75) So very young now, this powerfully built wine has a somewhat closed, brooding dark fruit character that likely will open with a few years more of bottle age. Shows great promise.

Benziger Estate 2012 Estate Grown "Oonapais" Red (Sonoma Valley, Sonoma County; \$49)

Benziger Estate 2012 Estate Grown "Tribute" Red (Sonoma Valley, Sonoma County; \$80)

Cliff Creek Cellars 2009 Sam's Valley Vineyard Claret (Southern Oregon; \$25)

J. Lohr 2011 "Cuvée PAU" (Paso Robles; \$50)

J. Lohr 2011 "Cuvée POM" (Paso Robles; \$50)

L'Ecole No 41 2012 Pepper Bridge Vineyard "Apogee" Red (Walla Walla Valley; \$50)

L'Ecole No 41 2012 Seven Hills Vineyard Estate Grown "Perigee" (Walla Walla Valley; \$50)

Matthews 2011 Claret (Columbia Valley; \$40)

Obsidian Ridge 2011 "Half Mile" Proprietary Red (Red Hills Lake County; \$60)

Robert Mondavi Winery 2011 "BDX" Red (Oakville, Napa Valley; \$100)

St. Francis 2012 "Rockpile" Red (Sonoma County; \$50)

SummerWood 2011 "Sentio XIII" (Paso Robles; \$60)

The Arsonist 2012 Red Blend (California; \$22)

Trinchero 2011 Meritage (Napa Valley; \$50)

Trione Vineyards & Winery 2010 Geyersville Ranch Cabernet Sauvignon, Merlot, Petite Verdot, Malbec & Cabernet Franc (Alexander Valley; \$48)

Westerly 2011 "Fletcher's Red" (Happy Canyon of Santa Barbara; \$75)

Wilridge 2013 Wilridge Vineyard Estate Biodynamic Mélange Noir (Naches Heights; \$40)

RED RHÔNE-STYLE BLENDS

★ **Estancia 2013 Reserve GSM** (Monterey County; \$28) Aromas of fresh-crushed berries and violets lead to juicy red raspberry and cherry flavors, closing with a white pepper kick.



www.tertuliacellars.com

Tertulia Cellars 2013 Riviere Galets Estate Vineyard Reserve "The Great Schism" (Walla Walla Valley; \$55) Wonderfully balanced, with vibrant color; crushed berry fruit; a clean, bright palate; moderate oak; and a lingering finish.

Francis Coppola Sofia 2013 Red (Paso Robles; \$17)

OTHER RED BLENDS

★ **Ledson 2011 Estate Vineyard Reserve "Caudalies"** (Sonoma Valley, Sonoma County; \$62) Appealing from start to finish, with vibrant color and fruit aromas. The midpalate is both rich and succulent, and the wine closes with lively acidity.

Benziger Estate 2012 Estate Grown "Joaquin's Inferno" Red (Sonoma Mountain; \$60) A beautiful wine with majestic balance, elegance, toasty oak, and a long dark-fruit finish.

Biddle Ranch Vineyard 2012 Limited Production "Evviva" (San Luis Obispo County; \$49) This Super Tuscan-style blend of Sangiovese, Cabernet Sauvignon, Syrah, Aglianico, and Merlot offers graphite, plum, and cherry character, with good tension and ripe tannins.

Dalliance 2012 Red (Lake County; \$20) Ribbons of vanilla, cinnamon, and cherry run through this medium-bodied, straightforward blend of six red grapes, with Zinfandel, Syrah, and Barbera leading the way.

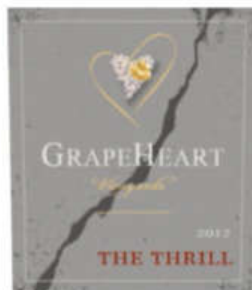
Francis Ford Coppola Director's Cut 2012 "Cinema" (Sonoma County; \$39) A real crowd-pleaser, with inviting fruit aromas; a plush, juicy red-fruit palate; and a long, spicy finish.



www.freywine.com

Frey 2013 Organic, Biodynamic Field Blend (Mendocino; \$16) Syrah, Zinfandel, and Merlot combine in an inky, slightly jammy, big-boned wine with layers of black spice, tea leaf, cassis, cherry, and chocolate. The finish is bright and smooth.

Goose Ridge Vineyards 2010 "Vireo" Red (Columbia Valley; \$35) Spicy black and blue fruit is wrapped in vanilla, toast, and coconut from oak aging. Good balance.



www.grapeheartvineyards.com

GrapeHeart Vineyards 2012 "The Thrill" (Suisun Valley; \$30) Dark fruit comes through on the palate, with soft tannins, a touch of anise, and a dusting of sweet cocoa on a lingering finish.

Husch 2013 Garzini Ranch Old Vines "Heritage" (Mendocino; \$30) Black as squid ink and boldly tannic, this blend of Petite Sirah, Zinfandel, and Carignane could use more time in the bottle for the aromas and dark-fruit flavors to emerge. Cellar for two years or more; it will be worth it.

Jeff Cohn Cellars 2013 "The Impostor" (California; \$35) Zinfandel leads a parade of seven grape varieties that mesh for a ripe, luxuriously textured red with juicy blueberry, blackberry, cola, and brown spice personality. Very firm tannins suggest cellaring.

McEvoy Ranch 2011 "Red Piano" (North Coast; \$35) This unusual blend of Syrah, Grenache, Montepulciano, Alicante Bouschet, Viognier, and Refosco is dark in color, bold in flavor, and remarkably medium-bodied and mannered, with a dark plum and toast profile.

Muscardini 2012 "Fortuna" (Sonoma Valley; \$54) Tobacco and wood spice scents lead into a palate loaded with plump blueberry and blackberry personality.

Naggiar 2012 "Dahlia Noir" (Sierra Foothills; \$16) While it's tannic and toasty, there is plenty of sweet, rich dark-berry fruit to maintain a good balance and fine depth.



www.ninehatswines.com

Nine Hats 2012 Red (Columbia Valley; \$25) Bordeaux varieties are joined by a splash of Syrah here, bringing a savory character to the cherry and plum fruit flavors delivered on a silky palate.



www.oakvillerranch.com

Oakville Ranch 2012 Field Blend (Napa Valley; \$55) There's pronounced Zinfandel personality here with bold raspberry and Saskatoon berry fruit melding with chocolate and spice. The finish is juicy and long.



www.oakridgewinery.com

Old Soul 2012 "Pure Red" (California; \$14) Lovely floral aromas lead to juicy berry and cherry flavors. Medium-bodied and bright, it has exceptional balance and a vibrant finish.

Per Cazo Cellars 2013 Four Hearts Vineyard Reserve Field Blend (Paso Robles; \$42) Big in body and rich in boysenberry, blackberry, and blueberry flavor, this wine closes with tight, slightly grainy tannins.

Purple Cowboy 2013 "Tenacious Red" (Paso Robles; \$12) A great bang for the buck, this blend delivers robust fruit flavors, exotic spice, and a supple, juicy finish.

Trenza 2012 "Tinto" (San Luis Obispo County; \$30) Mimics a Spanish Ribero del Duero, with dark fruit, cocoa powder, and blackstrap molasses prominent. Boldly tannic, this is a powerful red wine.

Twisted Paso 2013 "Main Squeeze" (Paso Robles; \$20) The color is dark, almost black, and gripping tannins dominate the finish. In the middle are impressively ripe and juicy blue and black fruit flavors.

Vina Robles 2012 "Red4" (Paso Robles; \$17) Four red Rhône varieties comprise this substantial wine, with a gorgeous dark ruby color, inviting aromas, pure berry flavors, and a spicy finish.

Ancient Peaks Winery 2012 Margarita Vineyard "Renegade" (Paso Robles; \$24)

Ancient Peaks Winery 2012 Oyster Ridge (Paso Robles; \$50)

August Ridge 2009 Estate Grown "A DeAngelis Jovial" (Paso Robles; \$40)

Besieged 2013 Old Vine Heritage Varietals Blend (Sonoma County; \$16)

Ca' Momi 2013 "Rosso di Napa" (Napa Valley; \$18)

Chateau La Paws NV Red Blend (California; \$13)

Chicken Dinner 2013 Red (Snake River Valley; \$18)

Delaire Graff 2012 "Botmaskop" (Stellenbosch, South Africa; \$30)

Eberle 2012 "Côtes-du-Rhône" (Paso Robles; \$23)

GrapeHeart Vineyards 2011 "The Beat" (Suisun Valley; \$54)

Jaxon 2012 "Forté" (Southern Oregon; \$28)

Jaxon 2012 "Tradición" (Rogue Valley, Oregon; \$28)

Jeff Cohn Cellars 2013 "Smoke & Mirrors" (California; \$25)

Marianello 2012 "Cielo Rubio" (Santa Barbara County; \$48)

Matthews 2012 "Blackboard" Red (Columbia Valley; \$25)

Matthews 2012 Claret (Columbia Valley; \$40)

McBride Sisters 2013 "Truvée" Red Blend (Central Coast; \$15)

Murrieta's Well 2012 "The Spur" (Livermore Valley; \$25)

Newhouse Family Vineyards 2010 "Vestige" Red (Snipes Mountain; \$48)

North by Northwest 2012 "NxNW" Red Blend (Columbia Valley; \$15)

ONX 2012 Estate Grown "Mad Crush" (Paso Robles; \$45)

ONX 2012 Estate Grown "Reckoning" (Paso Robles; \$45)

Pendulum 2013 Red (Columbia Valley; \$18)

Rancho Sisquoc 2013 Flood Family Vineyards Sisquoc River Red (Santa Barbara County; \$20)

Renwood 2012 Red (Amador County; \$65)

Rock Wall Wine Company 2013 "Super Alamedan" (California; \$28)

San Antonio Winery 2010 Estate Select "Heritage" (Paso Robles; \$27)

Sculpterra 2012 "Statuesque" (Paso Robles; \$40)

Sexual Chocolate 2013 Red (California; \$25)

Silvestri 2012 Estate "Eugenia" (Carmel Valley; \$32)

Tom Gore Vineyards 2012 Field Blend (Alexander Valley, Sonoma County; \$40)

Vigilance 2012 "Cimarron" (Lake County; \$25)

OFF-DRY RED BLENDS

Barefoot NV Rich Red Blend (\$7)

Cocobon Vineyards 2013 Red Blend (California; \$12)

Jewelry Box 2013 Red (California; \$28)

Robert Mondavi Private Selection 2013 Heritage Red Blend (Central Coast; \$11)

OLD WORLD WINES

FRENCH REDS

Arrogant Frog 2014 Cabernet Sauvignon-Merlot (Pays d'Oc IGP; \$10)

Louis Jadot 2011 (Gevrey-Chambertin AOC, Bourgogne; \$66)

Réserve de Bonpas 2010 (Châteauneuf-du-Pape AOC; \$46)

ITALIAN WHITES

Castello Banfi 2014 San Angelo Pinot Grigio (Toscana IGT; \$19)

Rocca di Montemassi 2013 Calasole Vermentino (Maremma Toscana DOC; \$15)

ITALIAN ROSÉS

Stemmari 2014 Rosé (Terre Siciliane IGT; \$10)

ITALIAN REDS

Castello di Gabbiano 2011 Riserva (Chianti Classico DOCG; \$22) The wild berry, cherry blossom and earthy aromas are expressive and inviting, leading to robust red fruit flavors and admirable balance.

Tenuta Guado al Tasso 2013 Il Bruciato (Bolgheri DOC; \$32) Ripe and intense, with hints of cherry, cassia, flint, licorice, and spice. Excellent balance and silky texture.

Villa Trasqua 2008 Trasgaia (Toscana Rosso IGT; \$48) Points for lovely savory herb aromas, lively red and black cherry flavors, mouth-coating tannins, and lengthy finish.

Bolla 2009 (Amarone della Valpolicella Classico DOC; \$70)

Bolla 2012 Torr'Alta (Veronese IGT; \$20)

Castello Banfi 2012 Red (Rosso di Montalcino DOC; \$25)



www.mikekauterwines.com

Romeo 2011 (Vino Nobile di Montepulciano DOCG; \$43)

Tormaresca 2013 Estate Grown Neprica (Puglia IGT; \$11)

PORTUGUESE WHITES

Broadbent NV (Vinho Verde DOC; \$10)

Herdade Do Esporão 2014 "V" Verdelho (\$15)

PORTUGUESE REDS

Esporão 2012 Reserva Red (Alentejo DOC; \$25) Spice and toast aromas lead to lush blackberry, blueberry, and plum fruit. Plush tannins and pert acidity create a satisfying, uncomplicated finish.

SLOVENIAN WHITES

Vino Kupljen 2013 Selection Mon Royal Pinot Gris (Ljutomer-Ormoz; \$23)

OLD WORLD WINES

(continued)

SPANISH WHITES

Paramus 2013 Verdejo
(Rueda DO; \$16)

SPANISH REDS

★ **Valdubón 2009 Reserva Tinto** (Ribera del Duero DO; \$24)
There is a savory and creamy vanilla undertone to the lush blueberry, plum, and cherry fruit. A juicy, appealing sipper.



www.civusa.com

Pata Negra 2011 Crianza
(Ribera del Duero DO; \$20) A sturdy wine with a nice menthol hint in the aroma and on the earthy, slightly rustic palate. Vibrant, juicy berries linger on the finish.

Las Rocas de San Alejandro 2012 Garnacha (Calatayud DO; \$14)



www.civusa.com

Pata Negra 2011 Crianza
(Rioja DOCa; \$15)



www.civusa.com

Pata Negra 2009 Reserva
(Rioja DOCa; \$20)

NEW WORLD SPARKLERS

DRY SPARKLING WINES

★ **Gloria Ferrer 2006 Late Disgorged "Royal Cuvée" Brut** (Carneros; \$37) An exceptional sparkler that's full-bodied, super-creamy, and showing the toasty brioche character that comes from extended bottle aging. Green apple and citrus flavors and minerality keep it extraordinarily fresh.

Domaine Carneros by Taittinger 2010 Méthode Champenoise Brut (Carneros; \$32) The toasty aromas and creamy texture get a shot of verve from Meyer lemon and green apple fruit. The wine closes with a lemon finish.

Domaine Ste. Michelle NV Méthode Champenoise "Michelle" Brut (Columbia Valley; \$14) Keen balance and elegance mark this excellent-value sparkler. Bright apple and citrus notes are joined by subtle hints of almond and green tea.

Gloria Ferrer NV Méthode Champenoise Blanc de Blancs (Carneros; \$22) A beautiful bead of bubbles and complex palate of citrus, lemon curd, green apple, hazelnut, and chamomile make for an elegant presentation of Chardonnay sparkling wine.

Gloria Ferrer 2004 Late Disgorged "Carneros Cuvée" Brut (Carneros; \$70) A full-bodied and creamy wine with yeastiness and toasted almond accenting the fleshy yellow stone fruit and citrus flavors.

Navarro Vineyards 2006 Méthode Champenoise Recently Disgorged Brut (Anderson Valley, Mendocino; \$39) A rich and round bubbly that has orange blossom, apple, and lemon curd character, and a pleasant toastiness from start to finish.



www.mmdusa.net/
scharffenberger-Cellars/index

Scharffenberger NV Méthode Traditionnelle Brut "Excellence" (Mendocino County; \$20) A gentle yeasty character lends depth to this full-bodied wine with apple pie and citrus flavors.

Gloria Ferrer NV Méthode Champenoise Blanc de Noirs (Carneros; \$22)

Gloria Ferrer NV Méthode Champenoise Sonoma Brut (Sonoma County; \$22)

Houdini 2012 Méthode Champenoise Blanc de Noir (California; \$40)

Laetitia NV Méthode Champenoise Brut Cuvée (Arroyo Grande Valley; \$25)

OFF-DRY SPARKLING WINES

Gloria Ferrer NV Méthode Champenoise "VA de VI" (Sonoma County; \$22)

Sophora NV Sparkling Cuvée (New Zealand; \$15)

DRY ROSÉ SPARKLING WINES



www.mmdusa.net/
scharffenberger-Cellars/index

Scharffenberger NV Méthode Traditionnelle Brut Rosé "Excellence" (Mendocino County; \$23) Vibrancy and complexity in a glass, from the rose petal and bready aromas, to the rich cherry,

raspberry, and strawberry flavors, to the crisp, nutty, lingering finish.

Domaine Carneros by Taittinger NV Méthode Champenoise "Cuvée de la Pompadour" Brut Rosé (Carneros; \$37)

Domaine Ste. Michelle NV Méthode Champenoise "Michelle" Brut Rosé (Columbia Valley; \$14)

Frank Family Vineyards 2011 Brut Rosé (Carneros, Napa Valley; \$45)

Jansz Tasmania NV Premium Cuvée (Tasmania, Australia; \$26)

Sophora NV Sparkling Rosé (New Zealand; \$15)

CHARMAT (TANK) METHOD SPARKLING WINES

Francis Coppola Sofia 2014 Blanc de Blancs (Monterey County; \$19)

SEMI-SPARKLING WINES

Barefoot Refresh NV Sweet White (California; \$8) Crisp acidity keeps this low-carbonation wine lively and succulent, with notes of pineapple, lychee, honey, and kiwi fruit.

Latah Creek 2014 Hyatt Vineyards Moscato (Rattlesnake Hills; \$15)

Sequin 2013 Moscato (California; \$11)

FLAVORED SPARKLERS

Weibel Family NV "Almond" (California; \$12) Exotic almond aromas and flavors sit on a smooth, creamy base, and the wine finishes with refreshing acidity.

OLD WORLD SPARKLERS

CHAMPAGNE

Moët & Chandon 2006 Grand Vintage Brut (Champagne AOC; \$65) Quite oaky for sparkling wine, but the wood works well with the crisp acidity and crunchy apple and citrus fruit. This one is full-bodied and rich.

Moët & Chandon 2006 Grand Vintage Brut Rosé (Champagne AOC; \$90) Succulent red fruits mingle with snappy citrus in this well-structured Champagne. Sip with your eyes first at the gorgeous coppery-pink color.

Moët & Chandon NV Impérial Brut (Champagne AOC; \$41) Rich and lush for a Champagne, with a distinct yeasty character as a companion to ripe citrus flavors. Smooth and creamy.

Moët & Chandon NV Impérial Brut Rosé (Champagne AOC; \$55) Pretty salmon color, juicy red berries, a touch of oak, and a refreshingly elegant finish are this wine's lovely signatures.

FRENCH CRÉMANT

JCB by Jean-Charles Boisset NV No. 21 Brut (Crémant de Bourgogne AOC; \$25)

ITALIAN SEMI-SPARKLING WHITE

Seven Daughters 2013 Moscato (Veneto IGT; \$13) Pretty perfume and juicy pineapple flavors that are moderately sweet and balanced. Simply a fun wine to drink.

Caposaldo NV Frizzante (Moscato IGT; \$15)

ITALIAN SPARKLING RED

Riunite NV Lambrusco (Emilia IGT; \$8)

PROSECCO

Caposaldo NV Brut (Prosecco DOC; \$16)

Zonin NV Brut (Prosecco DOC; \$15)

SPANISH CAVA



www.civusa.com

Pata Negra NV Traditional Method Brut Rosé (Cava DO; \$15)

Poema NV Método Tradicional Brut Rosé (Cava DO; \$13)

NEW WORLD DESSERT WINES

WHITE DESSERT WINES

★ **Ste Chapelle 2013 Special Harvest Riesling** (Snake River Valley; \$10) Unabashedly ripe and sweet, this one has apricot, golden apple, and pear fruit laced by mouth-watering acidity and spice. Delicious.



www.bouchaine.com

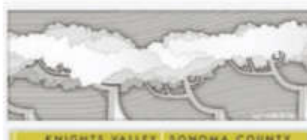
Bouchaine 2013 "Bouche d'Or" Chardonnay (Carneros, Napa Valley; \$30) Late-harvested, super-ripe Chardonnay grapes are transformed into a dessert wine with floral aromas, pear flavors, balanced sweetness, and a round finish.

Styring 2013 Estate "Afterglow" Dessert Riesling (Ribbon Ridge, Oregon; \$35) The tropical and peach fruit is bright and viscous, closing with racy acidity and succulence.



www.mattinafiorewines.com

Mattina Fiore 2013 Murmur Vineyard "Fiorellino" Late Harvest Viognier (Santa Maria Valley; \$40)



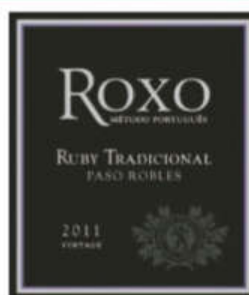
www.petrifiedforestvineyards.com

Petrified Forest Vineyards 2009 Late Harvest Sauvignon Blanc (Knights Valley, Sonoma County; \$39)

LATE HARVEST ZINFANDEL

Black Magic 2014 Late Harvest Zinfandel (Sonoma County; \$20)

PORT-STYLE WINES



www.roxocellars.com

Roxo 2011 Método Português "Ruby Tradicional" (Paso Robles; \$48) This port-style wine made from Portuguese grape varieties is deliciously rich in wild-berry flavors accented by hints of coffee and cocoa. Excellent balance.

Patterson Cellars 2013 Port (Yakima Valley; \$40) Intensely sweet yet balanced, with delicious dark plum and black cherry fruit and a lingering finish.

PasoPort Wine Company 2011 Ruby "Portray" (Paso Robles; \$32)

Stephen & Walker Trust Winery Limited 2013 "Portentous" Petite Sirah (Dry Creek Valley; \$85)

SWEET SHERRY-STYLE WINES

Rancho de Philo NV Triple Cream Sherry (Cucamonga Valley, California; \$35) Unctuously rich and sweet on entry, this triple cream sherry moves to a silky midpalate and finish, with vanilla, caramel, and roasted-nut complexity.

FLAVORED FORTIFIED GRAPE WINES



TRENTADUE WINERY

www.trentadue.com

Trentadue NV "Chocolate Amore" (California; \$22)

A Merlot-based, port-style wine with chocolate extract added, it's a natural-tasting and decadent—a serious effort.

OLD WORLD DESSERT WINES

SWEET MARSALA

Cantine Florio Fine Ambra Secco NV (Marsala DOP; \$14) Rich, plush dark fruit, a hint of almonds, and a distinct dark chocolate character make for a decadent after-dinner sipper.

FLAVORED AND NON-GRAPE WINES

FRUIT WINES

Maui Blanc NV Pineapple Wine (Hawaii; \$14) Irresistible for its pure, fresh pineapple flavor and acidity that balances the sweetness.

FRUIT-FLAVORED WINE

Latah Creek NV "Huckleberry d'Latah" (Spokane Valley, Washington; \$10) This wine is fun and easy to drink, with pert acidity supporting the slightly sweet strawberry and tropical fruit.

FLAVORED HARD CIDER

Methow Valley Ciderhouse NV "Howling Wolf" Carbonated Hopped Cider (Washington; \$15) 🍷

West Essentials

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Monrovia

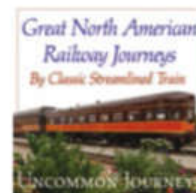
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ASK SUNSET

HAVE A QUESTION ABOUT LIFE IN THE WEST? WE HAVE THE ANSWERS.



Q: My kids love Halloween. This year, we want to go someplace special to celebrate the holiday. Suggestions? —T.R., ARROYO GRANDE, CA

DEAR T.R. It's a bit of a schlep for you (so not a day trip), but Disneyland really does pull out all the stops around Halloween (*Sep 11–Nov 1*). Various attractions get a seasonal makeover—pumpkins line Main Street, ghosts invade Space Mountain, holiday ghouls overtake the Haunted

Mansion, Día de los Muertos skeletons populate Frontierland. On select nights, you can attend Mickey's Halloween Party. A separate ticket (*from \$69*) lets you access rides and trick-or-treat (presumably in your *Frozen* costume) through the spookified park after day guests have cleared out, then applaud a "Halloween Screams" fireworks show. disneyparks.disney.go.com.

Q: Sometimes my pots of chili end up way too hot.

Am I using the wrong chili powder? —N.J., SALT LAKE CITY

DEAR N.J. Chili (or chile) powders can be confusing, and reaching for the wrong one can create an unwelcome surprise. *Chili* (usually spelled with an "i" in recipes) powder is a blend of seasonings that usually includes ground chiles, cumin, oregano, and garlic. It's the classic blend called for in most chili-stew recipes and is only mildly hot. On the other hand, ground *chile* (with an "e") powder is 100 percent chiles and may be mild to fiery, depending on the variety. Ground chipotle chile powder, for example, is pure smoked jalapeño chiles and is quite hot; ground ancho chile is medium-hot. Check out the ingredient list to know what you're getting.

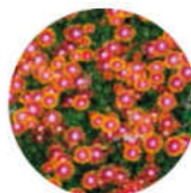
Q: Are there succulents that can survive the cold winters we get here in California's high desert? —JAMES SHAY



Sedum spurium



Sedum spurioides
(hens and chicks)



Delosperma
Fire Spinner



Agave utahensis

DEAR JAMES Since most succulents come from warm regions (Mexico, South Africa), succulent lovers elsewhere have to grapple with the heartbreak of potential frost damage. Fortunately, many species of *Sedum* (stonecrop) and *Sempervivum* (houseleeks, hens and chicks) are amazingly cold-tolerant and can survive temperatures well below freezing. Best bets: *Sedum spurium*, a low-grower with trailing stems and bronzetinted green leaves; *Sedum* 'Autumn Fire', which grows 18 to 24 inches tall; and *Sempervivum* 'Oddity', which forms tight rosettes of burgundy-tipped leaves. Other succulents to consider: some *Delosperma* (ice plants), especially *D. Fire Spinner* (tricolored flowers) and *D. 'Kelaids'* (pale salmon flowers), as well as *Agave utahensis*, a spiny miniature century plant. All need excellent drainage. One good source of cold-hardy succulents is High Country Gardens. highcountrygardens.com. 🌵

Email your questions about Western gardening, travel, food, wine, or home design to asksunset@sunset.com.



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